

HOME TABLE

3 Course Vegan  
Menu







### **Starters**

Cauliflower tempura, harissa mayonnaise

Mushroom tarte Tatin, oat crème fraiche

Roasted carrot dip, herb croutons, gremolata, dukkah

### **Mains**

Chestnut & sweet potato wellington, fennel, olive tapenade

Hasselback butternut squash, kale pesto, vegan cream cheese

Charred hispi cabbage, romesco sauce, pangrattata

### **Pudding**

Dark chocolate pot, salted caramel, peanut brittle

Lemon cheesecake

Roasted pear, vegan cream, hazelnut crumble, toffee sauce

**£45 for 3 courses, £38 for 2 courses**

\*Please choose one option from each course.

If you select a second option there is a charge of £3.00 per person.

\*\*We can cater for any dietary requirements

Please note these prices do not include staff costs