



## **Vegetarian Menus 2025**

Starters and mains only.  
(Set soups and desserts are all vegetarian)

### **January**

BBQ Almond Crusted Tofu  
Butternut Squash & Cherry Tomato Crumble

### **February & September**

Wild Mushroom & Herb Pate  
Ratatouille & Goats Cheese Bake

### **March & July**

Falafel & Avocado Salad  
Butternut Squash & Celeriac Gratin

### **April & August**

Butternut Squash Arancini  
Courgette, Red Onion, Peper & Goats Cheese Tart

### **May & October**

Falafel & Avocado Salad  
Butternut Squash & Celeriac Gratin

### **June & November**

Caprese Salad & Pesto  
Halloumi & Spiced Tomato Bake

### **December**

Wild Mushroom & Tarragon Pate  
Winter Spiced Squash & Sweet Potato Tarte Tatin

## **Vegan Menus**

### **Jan through until Nov**

Sweet Potato & Beetroot Falafel with Avocado  
Same as listed soup but a vegan version  
Mediterranean Vegetable Wellington  
Dark Chocolate & Raspberry Torte

### **Festive Menu**

Mushroom & Tarragon Pate & Port Chutney  
Same as listed soup but a vegan version  
Festive Chickpea Vegan Wellington  
Rhubarb & Ginger Cheesecake