



Vegetarian Menus 2026

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