

Seasonal menu

Seasonal Hot Dish

£14.55
per person

Pomegranate glazed salmon Grilled courgettes, charred lemon, fresh pomegranate, mint oil **FIS, (NG)**

Seasonal Quiche

£16.00
Small: Serves 5-8

Butternut, leek & Gruyère quiche [V] GLU (WHEAT), MIL, EGG

£23.50
Large: Serves 9-12

Seasonal Soup

£32.60
Serves 8-10

Spicy carrot & red lentil soup Accompanied by a selection of baby rolls & butter portions [V] **MIL, GLU (WHEAT) (ONLY THE ROLLS CONTAIN WHEAT)**

Seasonal salad

Buckwheat kasha & cumin roast butternut salad (v) Roast beetroot, baby spinach, crumbled feta, mixed seeds & maple vinaigrette **(MIL) (NG)**

£34.70
Medium: **£46.20**
Large:

Seasonal salad vegetarian

Buckwheat kasha & cumin roast butternut salad (v) Roast beetroot, baby spinach, crumbled feta, mixed seeds & maple vinaigrette **(MIL) (NG)**

£34.70
Medium: **£46.20**
Large:

Seasonal cake

Pistachio & lemon drizzle cake Light lemony sponge topped with pistachios served with thick Greek yoghurt **GLU (WHEAT), EGG, TRE (PISTACHIOS)**

£30.40
Small: Serves 6-8

£42.00
Large: Serves 10-12