



VEGETARIAN & VEGAN MENUS

Chef Roshan is extremely talented at creating delicious feasts for vegan or vegetarian diets; enjoy perusing the menu below, even for a committed carnivore these all sound quite delicious!

Any of the meals on the set menu can be swapped for a vegan or vegetarian meal.

Vegetarian Ideas

Hand Rolled Baked Potato Gnocchi

With Milan gorgonzola, toasted walnuts and truffle oil

Creamy Butternut Squash Linguine

Served with toasted pine nuts and crispy sage

Mushroom, Lentil & Spinach Risotto

Finished with truffle oil and parmesan

Cumin Roasted Aubergines

Pumpkin seeds, pine nuts, pomegranate and yoghurt dressing

Grilled Halloumi

Cantaloupe melon, basil and pumpkin seed salad

Paneer Stuffed Peppers

With vegetable basmati rice

Sweet Potato Wedges

Served with saffron and orange yoghurt, hazelnuts and fennel seeds

Kothu Parotta (Vegetable Kothu)

This can be made with or without egg

Vegan Ideas

Dukkah Baked Aubergine

Curried chickpeas, pomegranate, tomato and harissa sauce

Risotto

With mushroom, toasted walnuts and parsley

Roasted Vegetable, Saffron & Dried Fruit Couscous

Served with lentil and chickpea dressing

Turmeric Spiced Marinated Cauliflower

Served with a rice tomato and coriander sauce

Apple, Red Onion & Pomegranate Salad

Served with orange and mint dressing

Sweet Potato, Spinach, Chickpea & Coconut Curry

Served with crispy shallots

Green bean, Peas & Cucumber Salad

Toasted coconut and pumpkin seeds

Charred Butternut Squash

Roasted red onion, mixed herbs, tahini dressing

Fennel, Apple, Carrot & Cabbage Slaw

With radishes and tarragon