



Woburn Sands

# VEGETARIAN & VEGAN

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14th - 20th May 2018

## Set Menu

**£19.95 - 2 Courses | £24.95 - 3 Courses**

All dishes can be offered as vegan options. Menu available for both lunch and evening.

### STARTERS

#### Burnt Apple & Goat's Curd Salad

Burnt compressed apples, homemade goat's curd, fresh watercress and roasted cobnuts. Finished with a pomegranate molasses

#### Birds Nest of Mixed Cauliflower

Textures of cauliflower cous-cous, sweet dehydrated and purple compressed cauliflower, topped with a sous vide egg yolk and set inside a deep fried filo nest with smoked lavender

#### Butternut Squash Curd

With whipped Gorgonzola and crème fraiche, Thai pickle shallots, carrot fondants, caramelised almond and butternut squash puree

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### MAINS

#### Celebration of the Forager

Wild mushroom and pearl barley medley, fresh morels, spring truffle foam, black garlic and balsamic caviar. Finished with a sweet balsamic crisp

#### Lightly Spiced Aubergine & Sweet Potato Koftas

Served with honey and feta garlic bread, spicy whole-wheat orzo pasta and mediterranean vegetables aranchini. Finished with a mango and Greek yoghurt dip

#### Rose Harissa, Parsnip & Paneer Filled Filo Parcels

With lemon lentils, caramelised onion puree, charred spring onion and Padron peppers. Finished with crystalised-rose petals

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### DESSERTS

#### Lemon Meringue Pie

Lemon curd, Italian meringue, short crust pastry and yoghurt sorbet

#### Chocolate Mousse and Pistachio Salami

Made from avocado and cacao. Served with strawberry textures

#### Cheese Board

Ask to see our Vegetarian and Vegan options