

# VEGAN AUTUMN MENU

## SNACKS & ENTREÉS

Cucumber from the garden, pumpkin seed cream  
Sweet & sour fried shiitake mushrooms  
Homemade potato crisp, whipped tofu & chive

Roasted beetroot salad, pine nut, candied walnut, radish & apple  
Pommes anna, spiced carrot, sweet & sour onion ragout

Salt baked celeriac wedge, pine nut tarator dressing & rosemary

## MAIN COURSE

Potato gnocchi, garden vegetables & mint pesto  
*served with a selection of sides*

## DESSERT

Seasonal fruit sorbet, sorrel granita & roasted stonefruit