

Tribute night menus 2019

Vegetarian Menu

Starters

Wookey Cave Cheddar & Caramelised Onion Tart, Balsamic glaze

Spiced Butternut Squash & coconut soup, Pumpkin seed pesto

Herb Crusted crottin Goats Cheese Portabella Mushroom, Ratatouille vinaigrette

Main course

Crostata of Mediterranean Vegetables, Tomato Fondue & Basil Crumb
Plum Tomato sauce

Caramelized Onion, Heritage Potato, & Goats Cheese Puff pastry Tart
Rocket pesto

Spinach & Ricotta Ravioli, wild mushrooms & ricotta crumb
Confit tomato & Toasted Pine Nuts

Desserts

All of the desserts in the other menus can be adapted for any requirements