

# Five Course Vegetarian Gourmet Menu

## Starter

Wild Mushroom & Globe Artichoke Ragout,  
Jerusalem Artichoke Puree, Crispy Onion, Pea shoots

## Middle

Turmeric Roasted Cauliflower, Carrot Puree, Bhaji Scraps, Chimichurri

## Main

Layered Grilled Aubergine, Roasted Peppers, Courgettes wrapped in Filo, Confit Shallot,  
Roasted Plum Tomato coulis, Basil Oil

## Cheese

A Selection of Three Counties Artisan cheeses, Quince Jelly, Truffle Honey,  
Millers Toast Biscuits

## Dessert

Tasting Platter:  
Chocolate Filled Choux, Chocolate Soil, Cambridge Burnt Cream, Hazelnut Praline,  
Berry & Mascarpone Bavaois, Yogurt sherbert, Strawberry & Basil Sorbet

Tea, Coffee & Petit Fours