

VEGETARIAN SELECTORS

Vegetarian Starters

- **Vegetable Terrine**
With Basil and Olive Dressing
- **Crostini of Roasted Red Pepperonata**
Topped with Mozzarella and Fresh Sage
- **Mezze Salad**
Grilled Peaches, Fresh Mozzarella, Asparagus Tips, Balsamic Shallots and Dressed Rocket, Baked Duo of Goat and Feta Cheese and on Focaccia Bread with a Fresh Herb Vinaigrette
- **Baked Ardalaun Goats Cheese Salad**
With Roasted Beetroot, Red Onion Confit, Rocket
- **Warm Salad of Baked Figs**
Filled with Blue Cheese and Walnuts
- **Anti Pasti Tasting Plate**
With Rosemary Focaccia, Olive Oil and Pesto, Balsamic Onions, Sundried Tomato, Buffalo Mozzarella, Grilled Aubergine, Fresh Rocket and Black Olives
- **Compote of Melon and Summer Fruits**
With Raspberry Coulis and refreshing Citrus Sorbet
- **Bruchetta Al Forno**
Topped with Fresh Basil and Black Olive Tapenade drizzled with Olive Oil
- **Thai Glass Noodle and Coriander Salad**
With sweet chilli and coconut
- **Baked Goats Cheese Parcel**
With black olive tapenade and sundried tomatoes



VEGETARIAN SELECTORS

Vegetarian Main Courses

- **Asparagus and Onion Tart**
Served with a Crisp Salad
- **Baked Goat's Cheese Red Onion and Rocket Tartlet**
- **Baked Filo Parcel**
Filled with Spinach, Black Olives, Goats Cheese and Sundried Tomatoes
- **Wild Mushroom Risotto**
Accompanied by a Parmesan Crisp
- **Tortelloni Con Spinachi**
Tossed in a Creamy Spinach and Gorgonzola Sauce
- **Grilled Vegetable Tower**
With Roasted Vegetables and Basil scented Cous Cous
- **Tomato and Basil Tart**
Served with Roasted Red Pepper Sauce
- **Spinach and Goats Cheese Canneloni**
Topped with Parmesan Cheese
- **Spinach, ricotta and Roasted Red Pepper Tortelloni**
Smothered in a rich Tomato Sauce
- **Wild Mushroom Ravioli**
With Asparagus and Pesto Cream
- **Penne Arabiatta**
- **Nasi Goreng**
With Satay Sauce and Stirfried Vegetables
- **Yellow Lentil and Vegetable Curry**
Accompanied by fragrant Jasmine Rice



VEGAN SELECTORS

Vegan Starters

- **Vegetable Terrine**
With Basil and Olive Dressing
- **Compote of Melon and Summer fruits**
With Raspberry Coulis and refreshing Citrus Sorbet
- **Anti Pasti Tasting Plate**
With Rosemary Focaccia, Olive Oil, Balsamic Onions, Sundried Tomato, Grilled Aubergine, Fresh Rocket and Black Olives
- **Thai Glass Noodle and Coriander Salad**
With Sweet Chilli and Coconut
- **Mezze Salad**
Grilled Peaches, Asparagus Tips, Balsamic Shallots and Dressed Rocket

Vegan Mains

- **Asparagus and Onion Tart**
Served with a Crisp Salad
- **Wild Mushroom Risotto and Grilled Vegetable Tower**
With Mediterranean Vegetables and Basil scented Cous Cous
- **Nasi Goreng**
With Satay Sauce and Stirfried Vegetables
- **Yellow Lentil and vegetable Curry**
Accompanied by fragrant Jasmine Rice

