



Vegetarian Dinner Menus

Starters

Homemade Soup served with Bread Roll & Butter

Fan of Melon with Exotic Fruit and a Red Fruit Coulis

Tomato, Basil and Mozzarella Salad

Roasted Mediterranean Vegetable Bruschetta

Beetroot, Broad Bean and Goats Cheese Salad

Main Courses

Mediterranean Roast Vegetable Lasagne

Asparagus & Parmesan Frittata

Goats Cheese and Caramelised Red Onion Tart

Spinach & Feta Canneloni

Aubergine and Courgette Paella

Moroccan Butternut Squash Tagine

*All Main Courses are served with Roast or New Potatoes, Petit Pois,
Buttered Julienne Carrots and Fine Green Beans.*

Alternative vegetables or salads can be served if desired.

Desserts

Strawberry & Cream Pavlova

Chocolate Fudge Cake

Sussex Style Banoffee Pie

Apple and Cinnamon Pie

Rhubarb & Almond Crumble

Cherry and Sultana Bread Pudding

Trio of Very Chocolatey Chocolate Brownies

Rich Coffee and Chocolate Pot

Zesty Lemon Pot served with Fresh Raspberries

A Selection of British Cheese with Biscuits

Followed by Tea and Coffee with Mint Chocolates