

Vegetarian Late Dinner Menu

APPETISER

House Made Dips
Selection of crisp breads

ENTRÉE

Pumpkin Velouté
Goats cheese tortellini, sage and brioche pangritato

MAIN

Eggplant Involtini
Mushrooms, bok choy, soy dressing

CHEESE

Chef's Selection of Local Cheese
Muscatels, dried figs, cherry jam, water crackers, spiced fruit loaf

DESSERT TASTING PLATE

Sticky Date Pudding
Vanilla Pannacotta with Raspberry and Pistachio

FROM THE BAR

Sparkling, Victorian Red and White Wine
Beer, Bourbon, Scotch, Gin, Rum, Vodka
Soft Drinks and Juice
Concluding with Coffee, Tea, Baileys, Cointreau, Frangelico, Port