



BRUNSWICK HOUSE

## VEGETARIAN MENU

Available from 24th September 2018 - 24th March 2019

### CANAPÉS

Three for £10 per person

Fried Potato "Sandwich", Wookey Hole Cheddar Fonduta, Smoked Paprika  
Kohlrabi "Taco", Delica Pumpkin, Seed Pistou  
Wild Mushroom & Pine Nut Tart

\*\*\*

### BOWL FOOD

Two for £18 per person

Beetroot Ravioli, Sage Butter  
Roast Fennel Salad, Ancient Grains, Botija Olive, Ticklemore

\*\*\*

### FEASTING MENU

£45 per person

Price includes bread, a starter, a main, sides and a pudding  
Courses are served on sharing platters

Bread, Butter

#### Starter

Heritage Beetroot, Goat Curd, Pistachio Dukkah, Puntarelle  
Sprouting Broccoli, Roast Pepper, Smoked Almond, Ticklemore

#### Main Course

BBQ'd Cauliflower, Date Molasses, Roast Onion & White Bean Puree,  
Pomegranate Seeds, Pistachio Dukkah, Coriander Mojo Verde

#### Sides

Olive Oil & Herb Dressed New Potatoes  
Roast Carrots (Sumac, Fennel Seeds, Star Anise, Bay Leaves)  
Pound Farm Leaves

#### Pick One Pudding

Sherry Trifle

Chocolate Pot, Boozy Prune, Cultured Cream, Almond (served individually)

\*\*\*

### Cheese Board

£30 per board

Wookey Hole Cheddar, Helford Blue, Lord of London, Chutney, Seed Cracker

All guests, apart from guests with allergies or dietary requirements, shall be served the same meal  
Please confirm your guests' allergies or dietary requirements up to four working days in advance of the event

Guests with allergies or dietary requirements shall be served a suitable meal, plated individually

Prices are per person, include 20% VAT and are subject to a 12.5% service charge