



Group Set Menu

VEGETARIAN & PLANT BASED
AUTUMN 2024

TO SHARE

Selection of Breads | salted butter (v)

ENTREE (choice of)

C's Famous Homemade Potato Gnocchi, napolitana sauce, spinach & gorgonzola cream (v)

Roasted Pumpkin, quinoa, toasted walnut, pesto, balsamic glaze, pumpkin seed (vg, gf, n)

Sautéed Broccolini, white miso dressing, sesame, mushroom crisp, celery mayo, chilli (vg, gf)

Sweet Potato Croquette, watercress salad, smoked paprika mayo, radish, black garlic purée (vg, gf)

MAIN (choice of)

C's Famous Homemade Potato Gnocchi, napolitana sauce, spinach & gorgonzola cream (v)

Plant Based Meatball, carrot fondant, pickled onion, bulgogi glaze, carrot purée, chilli (vg, gf)

Tuscan Cabbage Tortellini, almond, yellow romesco sauce, rocket pesto, crispy kale, chilli oil (vg, n)

Tofu Tempura, pumpkin purée, radicchio, roasted shallot, macadamia, port wine glaze (vg, n)

SIDES

Shoestring Fries, lime & black pepper aioli (v, gf)

Baby Cos Gems, parmesan cheese, crouton, caesar dressing (v)

DESSERT (choice of)

Rice Milk "Panna Cotta", strawberry compote, pistachio tuile, bergamot gel, mixed berry ice cream (vg, gf)

Dark Chocolate Cake, passion fruit and blood orange jelly, cacao nib tuile, passion fruit sorbet (vg, gf)

Sorbet Selection, vegan chocolate crumb, fresh fruits (vg)

(df) Dairy-free, (gf) Gluten-free, (n) Contains nuts, (v) Vegetarian, (vg) Vegan
No separate billing. Please be advised a merchant surcharge will apply to card payments.