



Group Set Menu

AUTUMN 2025
VEGETARIAN & PLANT BASED

TO SHARE

Selection of Breads | Smoked Butter (v)

ENTREE (choice of)

C's Famous Homemade Potato Gnocchi, napolitana sauce, spinach & gorgonzola cream (v)
Melon D'Hiver Ceviche, calamansi & coconut dressing, onion, chilli, coriander oil, coconut crisp (vg, gf)
Stuffed Pumpkin Flower, moroccan spice, pumpkin puree, crispy kale, pepitas pesto, vegan feta (vg)
Leek & Potato Soup, spinach & roasted garlic puree, braised leek, seeded mustard, potato crisps (vg, gf)

MAIN (choice of)

C's Famous Homemade Potato Gnocchi, napolitana sauce, spinach & gorgonzola cream (v)
Plant-Based Polpette, celeriac & truffle puree, hazelnuts, crispy capers, baked celeriac (vg, gf, n)
Mushroom Tortellini, sautéed wombok & bok choy, ginger, tempura enoki, mushroom dashi sauce (vg)
Tofu Tempura, braised red cabbage, blackberry, fresh witlof, balsamic vinaigrette, red cabbage puree (vg, gf)

SIDES

Shoestring Fries, roasted garlic aioli (v)
Roasted Brussels Sprout, feta, apple cider vinegar gel, sultanas, walnuts, maple syrup dressing (v, gf, n)

DESSERT (choice of)

Dark Chocolate Mousse, raspberry, white chocolate ganache, mixed berry sorbet (vg, gf)
Banoffee Tart, caramelised bananas, almond crumble, five spice caramel, peanut tuile, vanilla ice cream (v, n)
Plant-Based Cheese Cake, coconut biscuit, candied cashew nut, glucose tuile, passionfruit sorbet (vg, gf, n)
Sorbet Selection, caramelised puff pastry, fresh fruits (v)