



# Group Set Menu

VEGETARIAN & PLANT BASED  
Summer 2023

## TO SHARE

Selection of breads | salted butter (v)

## TO START (choice of)

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

Moroccan spiced cous cous, sultanas, charred onion, asparagus, pumpkin puree (vg)

Golden Beetroot Tartare, capers, shallot, radish, miso mayonnaise (vg, gf)

Roasted garlic and Zucchini soup, vegetable brunoise, carrot purée (vg, gf)

## TO FOLLOW (choice of)

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

Plant Based Meatball, onion & shio koji, celery, vegetable demi glaze sauce (vg, gf)

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

Tofu tempura, pumpkin puree, radicchio, roasted shallot, macadamia, port wine glaze (vg, n)

## ON THE SIDE

Shoestring Fries, basil aioli (v, gf)

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

## TO FINISH (choice of)

Yogurt cheese mousse, meringue, almond crunch, golden syrup candy, passionfruit sorbet (vg, gf, n)

Raspberry dark chocolate slice, cacao nib tuile, olive oil, raspberry ganache & 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.