



# DROVERS

## VEGAN MENU

### STARTERS

BEETROOT, WILD MUSHROOM, WALNUT & TRUFFLE RISOTTO

MUSHROOM AND CHESTNUT PATE  
CRANBERRY SAUCE & TOASTED BREAD

FENNEL & ORANGE QUINOA SALAD  
SERVED WITH POMEGRANATE SEEDS & FRESH CORIANDER

### MAINS

SWEET POTATO, CHICKPEA & BUTTERNUT SQUASH TAGINE  
SERVED WITH BULGAR WHEAT & QUINOA SALAD

VEGETABLE STRUDEL

ROAST ROOT VEGETABLE, LENTIL & CABBAGE MISO BAKE

### DESSERTS

CINNAMON RICE PUDDING WITH POACHED PEAR

GINGERBREAD & STICKY TOFFEE PUDDING  
COCONUT SORBET & TOFFEE SAUCE

CHOCOLATE BROWNIE WITH ORANGE & PISTACHIO NUTS  
SERVED WITH ORANGE SORBET

SUMMER BERRY PAVLOVA  
AQUAFAB MERINGUE FILLED WITH SOYA CREAM & SUMMER FRUITS

PLEASE ADVISE CHEF OF ANY ALLERGIES