

# Dinner Dance Menu

## Starters

The Vestry chargrilled salad, grilled aubergine and bell peppers, marinated sun dried tomatoes, crispy courgette and lemon (V+)

Tea smoked salmon, homemade grilled focaccia and lemon mayonnaise

Lamb and mint terrine, roast cauliflower, cumin tuille with piccalilli dressing (GF)

## Mains

Pan fried seabream, tapenade potato cake, herb buttered green beans and tarragon dressing (GF)

Slow braised shoulder of lamb, roast courgette, aubergine, pepper and creamy mash, lamb jus (GF)

Poached chicken and pesto tagliatelle, roast cherry tomatoes and crispy parmesan

Roasted red pepper pie, seasonal greens, topped with mash potato and red pepper sauce (V+)

Herb crumbed goats cheese, chargrilled Mediterranean vegetables and red pepper dressing (V)

## Desserts

Chocolate brownie, orange purée and sorbet

Warm apple and almond tart, apple compote, toasted oat crumb and vanilla ice cream

Passion fruit parfait, mango and mint salsa, chocolate and toasted coconut brittle (GF)

**3 COURSES PLUS HALF A BOTTLE OF WINE £35**

(V) - Vegetarian

(V+) - Vegan

(V+ OPTION) - Vegan option available

(GF) - Gluten free

(GF OPTION) - Gluten free option available



the **Vestry**  
restaurant & bar

