



# Tylney Hall



## Sample Vegetarian Luncheon Menu

### Starters

Heritage Tomato and Mozzarella Salad with Rocket and Balsamic

Cream of Watercress and Potato Soup

Leek and Wild Mushroom Filo Pastry Tart with Pesto

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### Mains

Butternut Squash and Feta Arancini

Chive and Mushroom Double-baked Soufflé with Spinach and White Wine Cream Sauce

Spiced Chickpea Fritters with Aubergine Caviar and Coriander Dressing

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Side Orders:

Selection of Market Vegetables £4.50

Buttered New Potatoes £4.50

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# *Desserts*

Selection of Desserts from the Menu  
Selection of Fine English Cheeses

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Coffee and Homemade Fudge £4.50

*Please note: Some dishes may contain traces of nuts*

***Two Courses £19.50 inclusive of VAT***

***Three Courses £25.00 inclusive of VAT***

***Service charge not included***

***For tables of six persons or more a discretionary 10% will be added to your bill***