



# Group Set Menu

VEGETARIAN & PLANT BASED  
WINTER 2024

## TO SHARE

Selection of Breads | truffle butter (v)

## ENTREE (choice of)

C's Famous Homemade Potato Gnocchi, napolitana sauce, spinach & gorgonzola cream (v)  
Roasted Pumpkin, quinoa, toasted walnut, pesto, balsamic glaze, pumpkin seed (vg, gf, n)  
Sautéed Broccolini, white miso dressing, sesame, mushroom crisp, celery mayo, chilli (vg, gf)  
Sweet Potato Croquette, watercress salad, smoked paprika mayo, radish, black garlic purée (vg, gf)

## MAIN (choice of)

C's Famous Homemade Potato Gnocchi, napolitana sauce, spinach & gorgonzola cream (v)  
Plant Based Meatball, carrot fondant, pickled onion, bulgogi glaze, carrot purée, chilli (vg, gf)  
Mushroom Tortellini, braised leek, soy pickled shimeji, potato crisp, English mustard, burnt onion broth (vg)  
Tofu Tempura, turnip, davidson plum chutney, pickled kohlrabi, hazelnuts, parsnip crisps (vg, n)

## SIDES

Shoestring Fries, truffle aioli (v, gf)  
Rocket and Quinoa Salad, sun dried tomatoes, parsley, olives, feta cheese (v, gf)

## DESSERT (choice of)

Apple Tart, maple syrup, vanilla almond ganache, short bread, cinnamon ice cream (vg, gf, n)  
Raspberry Dark Chocolate Slice, cacao nib tuile, olive oil, raspberry ganache, mixed berry 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.