

# 4 COURSE MENU VEGETARIAN

### Scottish chanterelle and foraged mushroom tart

Somerset truffle purée, pickles and marigold



### Glazed Kentish beetroot

Horseradish yoghurt, pressed parsnip and a beetroot jus



## Sticky toffee pudding

Oat crumble, medjool dates, Rush English Brandy and butterscotch syrup



#### Great British cheeseboard

Gooseberry chutney, fruit bread and crackers



### **Petits fours**

Coffee by Drury of London Tea by Tregothnan of Cornwall