

# SEASONS @ THE PARK

3 COURSES £15

VEGAN  
MENU  
27 04 22

## STARTERS

### CRISPY FRIED TOFU

CRISPY FRIED TOFU WITH PEA SHOOTS AND PESTO OF BASIL  
(SOYA, GLUTEN, NUTS)

### ROASTED CHANTAYA CARROTS

ROASTED CHANTAYA CARROTS WITH BLOOD ORANGE AND AVOCADO SALAD  
(SULPHITES, MUSTARD)

### RICE TIKKA CAKES

RICE TIKKA CAKES WITH COCONUT YOGHURT, ROASTED GARLIC AND MINT  
(SOYA, SULPHITES)

## MAINS

### CAULIFLOWER STEAK

CAULIFLOWER STEAK WITH HERBS, CHILLI BABA GHANOUSH AND POLENTA CRISP'S  
(SESAME, SULPHITES)

### VEGAN BURGER

VEGAN BURGER WITH VEGAN CHEESE, AVOCADO, RED PEPPER SALSA, ONION RINGS AND  
CHUNKY CHIPS  
(SOYA, GLUTEN, SULPHITES)

### THAI SWEET CHILLI POTATO CAKES

THAI SWEET CHILLI POTATO CAKES WITH PEANUTS, PAKORAS AND CORIANDER SAUCE  
(NUTS, GLUTEN)

## DESSERTS

### VEGAN CHOCOLATE MOULTEN LAVA

VEGAN CHOCOLATE MOULTEN LAVA SOUFFLE  
(SOYA, SESAME, GLUTEN)

### LIMONCELLO PANNA COTTA

LIMONCELLO PANNA COTTA WITH ROASTED FIGS  
(SOYA, SULPHITES)

### SORBET

SORBETS WITH MERINGUE AND STRAWBERRIES  
(VEGAN)

FOR ALLERGEN INFORMATION PLEASE CONTACT YOUR SERVER. WE PREPARE FOOD IN OUR KITCHENS WHERE PRODUCTS CONTAINING GLUTEN AND NUTS MAY BE PRESENT. OUR MENU DESCRIPTIONS DO NOT CONTAIN ALL INGREDIENTS SO PLEASE ASK A MEMBER OF STAFF BEFORE ORDERING IF YOU ARE CONCERNED ABOUT THE PRESENCE OF ALLERGENS IN OUR FOOD.