

# PRIVATE DINING AND EVENTS AT CRABWALL MANOR

## 3 Course Vegan, Vegetarian, Dairy Free & Gluten Free Menu

£29.95 per person

### Starter

- Market fresh soup** sour dough croutons (V, VG)
- Cauliflower steak** roasted pepper, olive & caper salsa, toasted almonds (V, VG, DF, GF)
- Heritage tomato** avocado, watermelon, pistachio, baby gem, Pedro Ximénez dressing (V, VG, DF, GF)

### Main Course

- Sweet Potato** white bean & squash chilli, mango salsa, herb rice (V, VG, DF, GF)
- Linguini** sun dried tomato sauce, harissa, halloumi & basil (VG, GF)
- Beetroot** onion & oyster mushroom burger, sweet potato fries, brioche bun (V, VG, DF)

### Dessert

- Chilled vanilla rice pudding** exotic fruit salad (V, VG, DF, GF)
- Steamed chocolate & orange pudding** salted ice cream (V, VG)
- Avocado & chocolate mousse** mandarin compote (V, VG, DF, GF)

V - Vegan    VG - Vegetarian    GF - Gluten Free    DF - Dairy Free

Please let a member of our team know of any allergies

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crabwall manor  
hotel & spa