



VEGETARIAN GOURMET

AN EVENING OF VEGETARIAN FLAVOURS

SATURDAY SEPTEMBER 18TH

BOOKINGS FROM 6:00PM - 9:00PM

STARTERS

Carrot Pancakes

with houmous and feta salad

Chilli roasted Feta

with watermelon

Lemongrass & Sweetcorn Soup

with creme fraiche

Textures of Peas

*pea, basil & mint soup; pea jelly;
pea, dill & feta crostini*

MAINS

Mushroom, Beetroot, Mozzarella

with a Lentil Cartouche

a parcel of portobello mushroom with beetroot, lentils, mozzarella and a ginger vinegrette with a rocket salad

Spiced Swiss Chard with Butter Beans

served with slow roasted tomatoes, red lentil dhal, cous-cous and cardamon flatbread

Smoky Aubergine, Tomato and Cashew nut Curry

served with coconut basmati rice and poppadoms

Tomato, Feta, Almond and Date Baklava

served with fennel salad and tzatziki

DESSERTS

Cinnamon Spice Plum Cake

with clotted cream

Textures of Coffee

cafe latte ice cream, coffee poached pear, coffee jelly

Lemongrass, Ginger & Lime Leaf Chocolate Tart

served with chocolate lychees

Blue Cheese Cheesecake

served with sticky figs

Coffee, Tea, & Homemade Chocolate Truffles

£20.00 PER HEAD

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