



# VEGETARIAN MENU

## Act 1: Savoury

### Opening Act

#### Waldorf Cup

The timeless Waldorf classic, reimagined.

Crisp apple, celery, grapes and walnuts in a light, creamy dressing, presented in a delicate crisp cup.

80 kcal

### The Supporting Cast

#### Roast Root & Pickle Finger Sandwich - *A Modern Revival*

Finely chopped root vegetables, folded through vegan cheese and crisp pickles served on beetroot bread

110 kcal

#### Coronation Chickpea Finger Sandwich - *A Royal Classic*

Gently spiced coronation chickpeas in charcoal bread

130 kcal

#### Egg & Truffle Finger Sandwich - *The Understudy*

Softly egg with truffle vegan mayonnaise and mustard cresses, served in a spinach bread

240 kcal

#### Citrus Hearts of Palm Finger Sandwich - *A Coastal Interlude*

Delicate hearts of palm in a light vegan citrus cream, served in a seeded bread.

95 kcal

Prices are inclusive of VAT at the prevailing rate. A discretionary service charge of 15% will apply to all bills. All food is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know more about the ingredients used, please ask a member of the management team.



## Act 2: Sweet

### Wicked Green Apple

Apple puree and compote encased in a white chocolate glaze with spiced biscuit.

190 kcal

### Popcorn Tart

Caramelised tart case with caramel puree and popcorn mousse.

108 kcal

### Red Velvet Curtains

Vanilla cream cheese center and chocolate sponge dipped in a red velvet glaze.

303 kcal

### Mirror, Mirror

Dark chocolate, blackberry, cep marquise with chocolate mirror.

143 kcal

### Vanilla & Lemon Scone

743 kcal

### Golden Sultana Scone

743 kcal

Scones served with forest fruits jam, pear jam and clotted cream.

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