

Celebration of Home-Grown Vegetables

with

Christopher Stanley-Fotos

We here at Greywalls are very conscious of the environment around us and the difference we can make. Our Head Chef would like to encourage people to have a taste of different vegetarian options. By showcasing some of the best foods seasonally available, he invites you to come and try our 5 course Vegetarian Tasting Menu with matching wines.

Priced at £74.00 per person.

Join us on the following dates:

27th May

17th June

5th August

Terms and Conditions for all

- *Full prepayment is required at the time of booking and is non-refundable and non-transferrable.*

27th May

Chefs Selection of Canapes

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*Butternut Squash Mousse, Kimchi*

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Glazed Asparagus, Goats Curd, Watercress Pesto

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*Crisp Polenta Cake, Aubergine Caviar, Wild Garlic, Tomato Chutney, Courgette Flower Tempura*

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Macerated Strawberries, Olive Oil Semi-Fredo, Basil Gel

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*Elderflower Parfait, Poached Rhubarb, Pan d'Epices*

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Coffee, Tea and Petit Fours

17th June

Chefs Selection Of Canapes

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*Pistachio Pate, Fresh Orange, Rye Crisp*

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Hazelnut Gnocchi, Glazed Asparagus, Watercress Pesto

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*Albert Roux Soufflé Suisse*

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Pressed Terrine of Squash, Summer Chanterelle, Garden Kale

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*Dark Chocolate Delice, Popcorn, Crème Fraiche*

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Coffee, Tea and Petit Fours

5th August

Chefs Selection Of Canapes

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*Mushroom Broth, Truffled Gnocci*

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Chickpea Tagine, Lemon Confit Fennel

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*Roast Cauliflower Heart, Almond & Gruyere Fritter*

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Whipped Goats Cheese, Caramelised Pear, Walnut Tuille

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*Roasted Peach, Raspberry Cream, Almond Biscotti*

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Coffee, Tea and Petit Fours