

## SEASONAL VEGETARIAN MENU

120 PER GUEST

	Country sourdough, cultured butter
APPETISER	Gnocco fritto, French sorrel and parmesan
	Raw crudités, almond butter
ENTRÉE	Autumn vegetables, pistachio and buttermilk
	Linguine, confit garlic, fermented chili
MAIN	Pine mushroom and nettle tart, hazelnut and parsley French fries Cavendish House salad
DESSERT	Chocolate torte, rum caramel and cultured cream or Today's gelato – cabernet grape and fromage blanc

Please note a 10% surcharge applies on Sundays and a 15% surcharge on public holidays