



ROSS PRIORY

Menu Collection – Vegetarian and Vegan Alternatives

Chef will be happy to provide an alternative dish for any vegetarians or vegans attending your event.

If you would like to make your own selection for these guests, please take a look at our alternative starters, mains and desserts. If your guest list includes only vegetarians, then you may select from the vegetarian or vegan options. If you have both vegetarians and vegans, then you should select from the vegan choices, offering one alternative for both vegetarians and vegans.

If you wish any guidance then we will be happy to assist.

Allergies and intolerances will be catered for by adapting either the main menu or vegetarian/vegan alternative option to best suit the guests' needs.



Menu Selector

Starters

Vegetarian Starters

Chargrilled Asparagus with Crispy Duck Egg, Truffle Shavings and a drizzle of Truffle Oil, Micro Herb Salad

Wild Mushroom Scotch Pie in a Tarragon Cream and topped with Creamy Mashed Potato

Crispy Goats' Cheese Fritters on Courgette Ribbons, Honey and Pine Nut Dressing, Beetroot Coulis and Micro Salad

Scottish Fayre: Drumloch Marinated Cheese Salad, Beetroot Carpaccio, Pickled Baby Vegetables and Micro Salad

Scottish Fayre: Vegetarian Haggis with Neeps an' Tatties, Whisky Sauce

Scottish Fayre: Mini Scotch Pie filled with Wild Highland Mushrooms and topped with Creamy Mashed Potato, a drizzle of Tarragon Cream

Vegan Starters

Chickpea and Lentil Fritter with Sautéed Greens and Salsa Verde

Mushroom and Chestnut Pâté with Tarragon, Cranberry Jelly and Soda Bread

Crispy Bang Bang Cauliflower with Peanut Satay Sauce and Coriander Micro Salad

Salad of Pickled Summer Vegetables, Golden Beetroots, Salsa Verde and Heritage Tomatoes (seasonal option only)

Menu Selector

Mains

Vegetarian Mains

Potato Gnocchi with Wild Mushrooms, Arran Mustard Cream, Parmesan Cheese and Crispy Cajun Onions

Roasted Vegetable and Halloumi Wellington in Buttered Pastry, Creamed Mash, Tarragon Sauce

Scottish Fayre: Twice Baked Blue Murder Soufflé with Herb Cream, Garden Vegetables and Fondant Potato

Scottish Fayre: Vegetarian Haggis and Mushroom Wellington in Buttery Pastry with Mustard Cream Dauphinoise Potato

Vegan Mains

Wild Mushroom and Herb Risotto with Tempura Artichoke and Micro Salad

Roasted Flat Cap Mushrooms with Thyme and Onions steamed in Vegetable Suet Pudding with White Onion Sauce and Sautéed Greens, Roasted Tatties

Gnocchi with Asparagus Spears, Garden Herbs, topped with Crispy Artichoke Herbs, Baby Cress Salad

Marinated Pan-fried Tofu, Spaghetti Vegetables, Baby Spinach, Crispy Kale, Toasted Almonds and Girolles

Menu Selector

Desserts

Vegan Desserts

Vegan Sticky Toffee Pudding, Toffee Sauce and Vegan Ice Cream

Braised Rice in Coconut Milk with Roasted Caramel Peaches and Orange Sorbet

Passion Fruit Panna Cotta with Summer Berries and Coulis, Sorbet and Ginger Snap Biscuits

Vegan Chocolate Mousse with Compote of Orange and Grand Marnier with Spiced Loaf and Orange Sorbet

Tea & Coffee

Choice of tea or coffee, served with Strawberries dipped in Icing Sugar **V**