



Vegan Menu

Spring – Summer Menu

Please select one starter, one main course and one dessert

Starters

Baby gem, crispy kale, petit pois and ciabatta Caesar salad

Pea and mint veloute, beetroot and cream cheese ravioli, crispy red onion and micro lemon balm

Tarka dahl, toasted pitta bread, hot and sweet tomato chutney, coriander oil and micro red amaranth

Spinach crepe with pepperonata, mozzarella, griddled asparagus and micro basil

Spring onion, carrot and potato croquettes, spiralsised cucumber and white tahini dressing

Mains

Fish 'n' chips - Smoked tofu tempura, baked celeriac chips, minted pea puree and lemon oil

Celeriac, chestnut and wild mushroom lasagne, cashew style cheese and roast heritage tomato coulis

Cauliflower 'mac & cheese' with smoked bacon bits, courgette tempura fries and green tomato salsa

Sweet potato and lemon polenta chips, Imam Bayaldi, chipotle houmous and yuzu dressing

Aubergine and chickpea katsu, wild rice, coconut and avocado curry sauce and chia seeds

Desserts

Tofu and Chocolate Crème, Chocolate Cookie crumbs, Passion and Orange gel, Passion Fruit sorbet

Roasted Strawberries, Strawberry Crème, Chia Pudding, Strawberry and Yuzu Ice Cream

Poached Braeburn Apple, Hazelnut praline, Hazelnut and Rose Ice Cream

Apricot Tart Fine, Blueberry and Ginger puree, Peanut Chip Ice Cream

Tropical Fruit Compote, Coconut Tapioca, Dark Rum Jelly, Mango Sorbet

£55 plus VAT per person

Foods described in this menu may contain nuts, derivative of nuts or other allergens. If you suffer from an allergy or food intolerance please notify a member of management who will be pleased to discuss your needs with the Head Chef.

Tel: 020 7610 7526 | E: events@hurlinghamclub.org.uk
The Hurlingham Club | Ranelagh Gardens | London | SW6 3PR
www.hurlinghamclub.org.uk