

# Vegan Dinner Menu

13<sup>th</sup> January 2026

Arrive for 6.30pm

West Herts  
College



## Starters

### Roasted Sweet Potato Soup

With ginger oil, toasted hazelnuts and a brunoise of pickled pink onion

## Second Course

### Carpaccio of Beetroot

With micro herb salad, Balsamic reduction and orange supremes

## Main Course

### Portobello Steak

Tarragon infused mushroom with braised shallots, Chantenay carrots and butternut squash puree

## Dessert

### Coconut Panna Cotta

With spiked pineapple salsa, Mojito Strawberry compote and hazelnut skewers

*All Dishes are Vegan and Gluten free*

Price £\*\* per head, please book in advance

V Suitable for Vegetarians VG Suitable for Vegans GF Gluten Free

\*Please note dishes are prepared in areas where they may come into contact with nuts.

The Restaurant