

10th
UK EXOPLANET COMMUNITY MEETING

Menu A (vegan)

CURRIED PUMPKIN SOUP, PUMPKIN SEEDS
(CONTAINS SULPHITES, MAY CONTAIN GLUTEN AND MUSTARD)

VEGETABLE PAD THAI, CRISPY TOFU, FRAGRANT THAI BROTH
(CONTAINS CELERY, GLUTEN, MUSTARD, SOY, SULPHITES)

MANGO & COCONUT FOOL, CHIA SEED, FRESH MANGO & LIME
(MAY CONTAIN CELERY, NUTS, PEANUTS, SESAME, SOYA)

Menu B (vegetarian, gluten free)

WHIPPED GOATS CHEESE CURD WITH TEXTURES OF BEETROOT
(CONTAINS CELERY, MUSTARD AND MILK)

SAFFRON & SUGAR SNAP PEAS RISOTTO, CRISPY KALE, HERB OIL

VANILLA PANNA COTTA, FOREST JELLY, WHITE CHOCOLATE TUILLE
(CONTAINS MILK, SOY)

Menu C (vegetarian)

PARSNIP CROQUETTES, TRUFFLE MAYO, PARMESAN
(CONTAINS GLUTEN, EGGS, MILK, SULPHITES, MAY CONTAIN SOYA)

HERITAGE CARROTS, SPICED RED LENTIL DHAL, CORIANDER OIL
(CONTAINS MUSTARD, AND MAY CONTAIN GLUTEN)

BAKED BAILEYS CHEESECAKE, BAILEYS ICE CREAM, DARK CHOCOLATE SAUCE
(CONTAINS GLUTEN, EGGS, MILK, SOYA)