



THE DEERSTONE

VEGETARIAN FALL & WINTER LUNCH OPTIONS

- Sensational Seasonal Soup

e.g. Winter veg soup w/ toasted pumpkin seeds & herbs. Drizzled w/ Greek yogurt. Life changing bread / herby butter +vegan option

- Sweet nibbles

- Seasonal filo galette w/ broccoli, kale & goats cheese. Caramelised onion. Served with organic local rainbow salad and herby pesto.

- Sweet nibbles

- Quinoa spiced and mixed with feta and homegrown herbs & citrus. Platters of grilled seasonal veg with roasted garlic tahini dressing. Includes Deerstone garden salad with avocado and toasted seeds.

- Sweet nibbles



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VEGETARIAN FALL & WINTER DINNER OPTIONS

- Cashew coconut rice w/ sticky smoked tofu, grilled peppers. Ginger roasted parsnips, carrots & kale w/ pomegranate & coriander. Spicy tiny rice cakes and edamame w/ smoked sea salt to nibble

- Flourless chocolate cake w/ cinnamon & candied ginger

- Mexican feast with Fresh chunky guacamole, Grilled corn salsa, tortilla chips for dipping. Mini soft corn tacos, chilli no carne, red pepper rice and mini quesadillas, fajita veg, lashing of coriander and lime juice

- Spiced apple and pear strudel. Crispy pastry & vegan ice cream

- Vegetarian shepherds pie w/ colcannon mash and sticky glazed veggies

- Pear galettes w/ berry coulis and vanilla cream.

- Vegan curry with cashew coconut rice, Poppadom's, chutney, harissa and vegan mint and cucumber raita

- Mango sorbet with toasted coconut and almond



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VEGETARIAN SPRING LUNCH OPTIONS

- Sensational Seasonal Soup served with crusty warm sourdough, life changing bread and PDQ w/ herby butter.
 - option to tag on salad
 - Sweet nibbles
- Seasonal filo galette w/ asparagus, tenderstem broccoli & goats cheese. Caramelised onion. Served with organic local rainbow salad and herby pesto.
 - Sweet nibbles
- Glazed carrots & parsnips on a herby butter bean puree. Roast potatoes & Rainbow salad
 - Sweet nibbles
- Poke bowls with cashew rice, marinated smoked tofu, tender stem, miso glazed sweet potato, pickled ginger and vegan siracha mayo.
 - Sorbet treat



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VEGETARIAN SPRING DINNER OPTIONS

- Goan stew. Lemon grass, galangal, lime & coconut. Butternut squash & early spring veg. Saffron rice w/ scallions & coriander. Warm flat breads with a selection of chutney & sauces
 - Spiced apple tartlets w/vegan ice cream
- Poke bowls with cashew rice, marinated smoked tofu, tender stem, miso glazed sweet potato, pickled ginger and vegan siracha mayo.
 - Sorbet for dessert
- Ramen bowls. Soba buckwheat noodles, sautéed mushrooms, edamame, spring veg & smoked tofu. Miso broth nori and herbs. Little savoury nibbles and warm edamame
 - Mochi balls