

ALUMNI



CROWN

CALLUM HANN VEGETARIAN MENU

TO START

Rosemary focaccia, brown butter hummus

ENTRÉE

Smoked beetroot carpaccio, black garlic, artichoke

Kohlrabi noodles, avocado, blood orange Agrumato oil, ponzu

MAIN

Slow roast Kent pumpkin, zhoug, pearl cous cous
Wedge of roasted Kent pumpkin, spiced with cumin
and fennel seeds, olive oil and salt

Woodside goats curd, persimmon and fennel salad

DESSERT

Dark chocolate crèmeux, mandarin sorbet,
salt and pepper chocolate bark

