



**Gwesty Portmeirion Hotel**  
**Vegan Table d'Hote Menu**

**Starters**

Autumn vegetables soup with toasted pumpkin seed.

Salt baked beetroot, Orange and hazelnut salad with elderflower dressing.

Roasted pears, Fig, pickled shallots and walnut dressing.

**Main Courses**

Girolle mushroom, celeriac and tarragon risotto with roasted corn.

Rosemary roasted polenta, autumn vegetables, black truffle and port dressing.

Roasted butternut squash, pinenut and chickpea cannelloni, charred tenderstem broccoli and puy lentil dressing.

**Desserts**

Textures of raspberries

Aerated dark chocolate with sorbet.

Selection of fruit and sorbets.