

LOW CARBON AUTUMN SET MENU



Our set menu brings you the easy way to select A-Band very low carbon dishes (0-1.75kg CO₂e per kilo) for your dinners, banquets and functions. The Autumn menu is available 1st September to 30th November 2025.

STARTERS

Roasted red pepper soup

Tomato chutney and artisan bread
(VE)(DFI)(GFA) (98kcal/100g)

~~~or~~~

### **Courgette and aubergine Mille Feuille**

Whipped Greek white cheese, toasted sunflower and pumpkin seeds  
(VE)(DFI)(GFI) (163kcal/100g)

## MAIN COURSES

### **Roasted vegetable loaf**

Tomato fondue, charred hispi cabbage and tenderstem broccoli  
(VE)(GFI)(DFI) (119kcal/100g)

~~~or~~~

Beetroot risotto

Baby spinach, candied beetroot, crispy basil & basil oil
(GFI)(VE) (212kcal/100g)

DESSERTS

Rum baba

Coconut ice cream, roasted coconut shavings
(V) (282kcal/100g)

~~~or~~~

### **Apple tart tatin**

Crushed pink peppercorn, roasted baby apple, vegan ice cream  
(VE)(DFI) (251kcal/100g)