

Rootmaster Ghost Bus Tours Menu

Set Menu A:

Appetiser:

Mezze Platter

Home made hummus, oven roasted vine tomatoes, olives, sundried tomatoes, babaganoush, and roasted vegetables served with fresh bus baked bread
For 2 or 4 persons

Main:

Teriyaki Stir Fry

Fresh seasonal market vegetables, cashew nuts and locally made organic tofu wok seared in an a la carte teriyaki sauce. Served with organic brown rice.

OR

Tofu Tower

Flame grilled and marinated locally produced tofu stacked with crispy fried wontons & surrounded by a creamy coconut vegetable curry sauce

Dessert:

Triple Chocolate Fondant

Oven warmed and drenched in a warm chocolate sauce. Served with vanilla ice cream

OR

Coconut & Chocolate Pie

Home made pie crust filled with coconut custard & topped with an organic chocolate sauce. Garnished with berries

£15 Per Person

Set Menu B:

Appetiser:

Gyoza

Traditional wonton wraps filled with peppers, mushrooms, cashews and seasonal vegetables. Served with your choice of ponzu or sweet chilli dip

OR

Oriental Sharing Platter

Summer Rolls, steamed gyoza, fried wonton, Asian coleslaw, fried tofu & satay sauce. Served with sweet chilli & ponzu sauces

Main:

Chargrilled Tomato & Asparagus Tart

Fresh vine tomatoes chargrilled then marinated with olive oil, garlic, red onions and basil stacked with asparagus on a baked pastry base drizzled with pesto sauce. Served with pan-seared new potatoes in a mustard & dill sauce.

OR

Aubergine Kofta with Thai Green Curry

Blended aubergine with spices and herbs fried with a polenta coating and served over organic brown rice with a Thai green curry sauce

Dessert:

Triple Chocolate Fondant

Oven warmed and drenched in a warm chocolate sauce. Served with vanilla ice cream

OR

Summer Berry Cheesecake

Organic soya cream, vanilla and summer berries over a bus baked biscuit crust. Served with warm seasonal fruit sauce

£25 Per Person

Family Menu:

Family Sharing Platter:

Mini Rootmaster Burgers, Mini Mexican Bean Wrap, Home Made Potato Wedges,
Bus Baked Bread Accompanied by a selection of dips & chefs salad

Dessert:

Strawberry Panne Cotta

A light panne cotta made with locally sourced strawberries accompanied by seasonal fruits and bus baked biscotti & a selection of ice creams

£40 for 4 persons- 2 Adults & 2 Children