

## PLANT-BASED & GLUTEN-FREE FESTIVE MENU

### STARTERS

**Spiced Carrot & Fennel Soup** (GF, VG)

Fresh Herbs

**Spiced Cauliflower Salad** (GF, VG)

Sweet Harissa, Roasted Chickpeas, Petit Salad, Pumpkin Seeds, Basil Dressing

### MAIN COURSES

**Baked Aubergine Parmigiana** (GF, VG)

Roasted Aubergine, Spinach, Vegan Mozzarella, Provençal Tomato Sauce

**Lentil Chestnut & Cranberry Nut Roast** (N) (GF, VG)

Roast Potatoes, Seasonal Vegetables, Caramelized Onion Jus

### DESSERTS

**Luxury Christmas Pudding** (GF or VG Available)

Brandy & Nutmeg Sauce

**Chocolate & Orange Mousse** (GF, VG)

Caramelized Orange Compote

**Lemon Tart** (GF, VG)

Winter Berry Compote, Fruit Coulis

(VG) Vegan, (GF) Gluten Free

(G) Cereal containing gluten, (C) Crustaceans, (E) Eggs, (F) Fish, (P) Peanuts, (S) Soya, (D) Milk, (N) Nuts, (CE) Celery, (M) Mustard, (SS) Sesame Seed, (SD) Sulphur Dioxide & Sulphites, (L) Lupins, (MO) Molluscs  
If you have any dietary requirements or need allergen advice, please discuss with sales team when booking.