

Plant-based & Gluten-free Festive Menu

STARTERS

Carrot & Sweet Potato Soup (VG, GF)

Toasted Cumin Seeds

Poached Pear Salad (VG, GF) (N)

Rocket, Walnuts, Balsamic Syrup

MAIN COURSES

Saffron Roast Cauliflower (VG/GF)

Pumpkin & Sunflower Seeds with Sauce Vierge

Cajun Sweet Potato Roulade (VG/GF) (M)

Vegan Cream Cheese, Sweet & Spicy Chutney & Chimichurri Sauce

DESSERTS

Traditional Christmas Pudding (VG, GF) (N, S)

Vegan Brandy Sauce

Vegan Eton Mess with Seasonal Berries (VG/GF)

Chocolate Orange Mousse (VG, GF) (S)

Mini Chocolate Brownie

(V) Vegetarian (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.