

VEGAN FESTIVE MENU 2023

2 courses 25.99 - 3 courses 32.99

Available from the 1st to the 24th December

Roasted butternut squash soup

coconut cream swirl, crusty roll and vegan spread

Garlic wild mushrooms

pan fried wild mushrooms in a garlic infused olive oil. Served on toasted sourdough with a petit side salad

Chargrilled vegetable terrine

olive oil crostinis, festive chutney and pea shoots

Moroccan cauliflower roulade with chickpea chutney

roast seasonal vegetables and crispy kale

Cumin butternut squash & lentil wellington

herbed parmentier potatoes and roasted seasonal vegetables

Sweet potato, cannellini bean and spinach curry

steamed rice, onion bhaji and poppadom

Trillionaires Tart

vegan chocolate pastry case filled with a layer of vegan toffee sauce and a vegan chocolate style ganache topping. Served with vegan chocolate ice cream.

Gluten Free Vegan Cheese Cake

A gluten free oaty biscuit base topped with a sweet vegan cheesecake style topping. Garnished with fresh strawberries.

Vegan Rhubarb & Ginger Dessert

gluten free ginger crumb base with a layer of vegan rhubarb & chocolate filling, finished with a sprinkling of chocolate flake & a dusting of raspberry powder

