

VEGAN FESTIVE MENU 2024

2 courses 26.99 - 3 courses 33.99

Available from the 2nd to the 24th December

Spiced carrot & lentil soup
coconut cream swirl, crusty roll and vegan spread

Chickpea shawarma & cauliflower bhaji vegan croquettes
spiced tomato sauce & crispy onions

Porcini Mushroom Arancini
with basil pesto sauce

Butternut gobi dhansak
butternut squash, cauliflower florets, red onion, red pepper, split peas & lentils in a spiced curry sauce. Served with steamed rice & a spicy naan.

Moroccan cauliflower roulade with chickpea chutney
roast seasonal vegetables and crispy kale

Sweet Potato & Red Onion Marmalade Seeded Tart
herbed parmentier potatoes, roasted seasonal vegetables, micro herb garnish with balsamic glaze

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

Raspberry Frangipane Tart
vegan pastry base filled with raspberry jam & almond frangipane topped with raspberries & almond flakes served with citrus sorbet and raspberry crumb

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

