PLANT-BASED MENU CHRIS™AS MENU



A FEAST. ALL DISHES SERVED

FOR THE TABLE

SEEDED PORRIDGE SOURDOUGH (pb)

POTATO HASH plum brown sauce & chives (pb,gf)

CHARRED HERITAGE CARROTS vadouvan, curry & carrot dressing (pb)

BRUSSELS SPROUTS walnut & fig salad (pb, gf)

MAIN COURSE

SEASONAL RAVIOLI Jerusalem artichokes & radicchio (pb)

Whole Leaf Salad, house dressing (pb,gf) Chargrilled Broccoli, yoghurt & chilli (pb,gf)

PUDDING

VIENNESSA, CHRISTMAS EDITION sponge cake, ice cream, choc sauce (pb)

All prices include VAT. A discretionary 13.5% service charge will be added to your bill.

Please let us know if you have any allergies or dietary requirements. We do our best to adapt our dishes to accommodate dietary needs. However, items may be exposed to traces of allergens during preparation.