

CHRISTMAS VEGAN MENU

STARTERS

Leek & Potato Soup VI

Garlic & Herb Croutons

Mulled Wine Poached Melon 🐠 🚭

Plum Puree, Pumpkin Seed Brittle

Sweetcorn Fritters VI



Tomato Salsa

MAIN COURSES

Aubergine & Squash Cannelloni 🐠 📴



Artichoke Pesto, Tomato & Herb Sauce

Root Vegetable Casserole VE



Herb Dumplings, Mashed Potatoes, Seasonal Vegetables

Chestnut & Seeds Roast 🐠



With Pumpkin & Sunflower Seeds, Bulgar Wheat, & Carrots Roast Potatoes, Seasonal Vegetables, Rosemary Gravy

DESSERTS

Dark Chocolate Truffle Torte 🐠 🚭



Citrus Compote

Blackcurrant Delice VI GI



Compote of Winter Berries

Traditional Christmas Pudding VE



Soya Milk Brandy Sauce







NEW YEAR'S EVE VEGAN MENU

STARTER

White Onion, Thyme & Garlic Soup VIII

INTERMEDIATE

Vegan Haggis, Neeps & Tatties Whiskey & Thyme Reduction

MAIN COURSE

Roasted Butternut Squash, Cumin & Lentil Wellington Tomato, Chickpea & Spinach Ragu

DESSERT

Rich Chocolate Truffle Mousse VE
Flavoured with Whiskey & Coffee, Chocolate Soil, Honeycomb, Vegan Chocolate Chantilly Cream

TO FINISH

Freshly Brewed Coffee & Petit Fours

