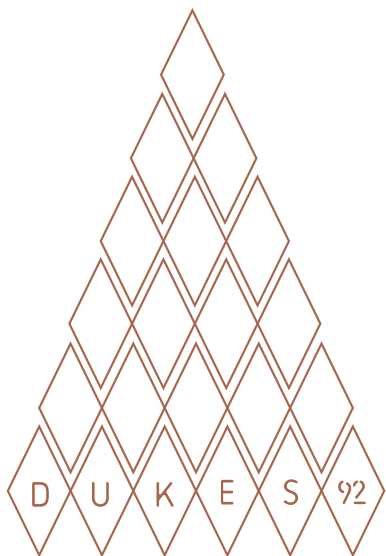


# VEGAN CHRISTMAS MENU



CHRISTMAS

## STARTERS

### **Butternut Squash Spring Roll**

With coconut and tofu, served with an oriental salad and ponzu dressing

### **Mushrooms On Toast**

Wild and field mushrooms on toasted rustic bread with a walnut pesto and roasted chestnuts

## MAINS

### **Wild Mushroom And Stout Pie**

With new potatoes and maple glazed root vegetables

### **Spinach, Potato And Aubergine Curry**

With wild & jasmine rice and fresh coriander

### **Glazed Tofu And Shiitake Mushroom Skewer**

With a miso, soy and sesame dressing, wild & jasmine rice and pink pickled ginger

## DESSERTS

### **Dark Chocolate & Clementine Torte**

With vegan vanilla ice cream

### **Poached Pear & Ginger Sundae**

With vegan vanilla ice cream and toasted almonds

1 COURSE	£14.50
2 COURSES	£17.50
3 COURSES	£20.50

We endeavour to ensure there are no ingredients containing gluten in these dishes however we cannot guarantee traces of gluten will not be present due to the open plan nature of our kitchens. Please always inform your server if you have any allergies, as detailed allergy information available on request