

thegate

plant-based pioneers est. 1989

Christmas Menu Available throughout December

Starters

Stilton & Chestnut Paté **VE**

layered with filo pastry and shallot jam on a mulled wine reduction

Three Onion Tart

leek and shallots baked with crème fraiche in a parmesan pastry, topped with caramelized red onions and finished with herb oil

Plantain Fritters **VE GF**

filled with carrot, sultanas, mint and pine nuts served with chipotle and blueberry sauce and crispy fennel and pomegranate salad

Mains

Christmas Rotolo **VE GF N**

sage infused potato lined with wild mushroom duxelle, served with a smoked butterbean and courgette blanket, a chestnut and pistachio stuffing ball and Madeira reduction accompanied with roasted baby beetroot, brussel sprouts and honeyed parsnip

Aubergine Schnitzel

layered with applewood smoked cheddar, basil pesto, roasted red peppers and plum tomatoes, served with potato dauphinoise and pan fried kale and finished with a horseradish cream sauce

Thali **VE GF**

tarka dhal, steamed basmati rice, spiced okra and potatoes, marrow and cauliflower pakora with tomato, cucumber, red onion and mint salsa, pear chutney and a crispy poppadum

Desserts

Baked Alaska

with candied mandarin and brandy sauce

Apple, Fig & Cinnamon Crumble

served with crème anglaise or vegan chantilly cream

Raw Vanilla Cheesecake **VE GF N**

walnut and seeded base, topped with prune jam

Sample menu - subject to change

VE vegan | **GF** gluten free | **N** contains nuts

Please advise us at least 72 hours in advance if you have special dietary requirements. Our recipes cannot be altered without prior arrangement and notice. Allergen information is available upon request, please ask the manager for details. We do not operate an allergen-free kitchen, all our dishes are subject to cross contamination.

thegaterestaurant.com

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