thegate

plant-based pioneers est. 1989

FESTIVE & CHRISTMAS MENU

From Mon 15th November to Fri 24th December 2021

2 courses £28 - 3 courses £36

Available to parties of 6 or more

STARTERS

Plantain Fritters
with chipotle & blueberries sauce, fennel & pomegranate salad

Three Onion Tart VE
shallots, leeks and caramelised red onions in rich custard, served with cranberry & rosemary sauce

Wild Mushroom Vol-au-Vent VE
with spiced pumpkin purée and watercress

MAINS

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

Christmas Rotolo VE GF
filled with mushroom duxelles, served with cep reduction sauce, parsnip purée and maple roasted carrots

Wellington VE
pastry parcel filled with butternut, chestnuts and sage, served with red wine reduction, mash potatoes and sprouting broccoli

DESSERTS

Chocolate and Orange VE
dark chocolate mousse served on orange frangipane, served with spiced orange sauce

Cinnamon & Apple Mille Feuille VE
served with hazelnut praline & caramel sauce

Baileys Cheesecake GF
with dark chocolate sauce

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.

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