

FESTIVE MENU

3 COURSES £36

STARTERS

Three Onion Tart **VE**

sprouting salad with pumpkin & sunflower seeds

Chestnut, Parsnip & Cranberry Terrine **VE**

orange & cinnamon coulis, crispy bread

Wild Mushroom Risotto Cake **VE GF**

shallot & thyme purée, truffle pesto, rocket leaves

MAINS

Aubergine Schnitzel **VE GF**

smoked applewood cheddar, basil pesto, roasted red peppers & plum tomatoes, served with dauphinoise potatoes, sautéed kale, finished with a horseradish cream sauce

Christmas Rotolo **VE GF**

layered potatoes, wild mushroom duxelle, Jerusalem artichoke purée, red wine & cranberry reduction, sweet potato crisps

Wellington **VE N**

pumpkin, parsnip, chestnuts, leek & sage, creamy potato purée, tenderstem broccoli, wholegrain mustard cream sauce

DESSERTS

Dark Chocolate Sphere **VE GF**

William's pear purée, chocolate mousse, hazelnut crumble

Christmas Pudding **VE**

brandy cream, orange salsa

Cranberry Cheesecake **VE GF N**

green apple coulis

Add a Christmas Cracker, vegan mince pie and tea or coffee for an additional £10pp

Not available in conjunction with any other offer

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