



CHRISTMAS VEGAN MENU

STARTERS

Leek & Potato Soup VE

Garlic & Herb Croutons

Mulled Wine Poached Melon VE GF

Plum Puree, Pumpkin Seed Brittle

Sweetcorn Fritters VE

Tomato Salsa

MAIN COURSES

Aubergine & Squash Cannelloni VE GF

Artichoke Pesto, Tomato & Herb Sauce

Root Vegetable Casserole VE

Herb Dumplings, Mashed Potatoes, Seasonal Vegetables

Chestnut & Seeds Roast VE

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

DESSERTS

Dark Chocolate Truffle Torte VE GF

Citrus Compote

Blackcurrant Delice VE GF

Compote of Winter Berries

Traditional Christmas Pudding VE

Soya Milk Brandy Sauce

VE = Vegan GF = Gluten Free

If you have any known food allergies, intolerances or any special dietary requirements, please inform your server who will be pleased to assist you with your menu choices.

Please note our kitchens are not a nut free environment. All of our dishes are served complete, should you wish to change any of them this may incur an additional cost.

Some items may be subject to seasons and an alternative may be offered. Prices include VAT at 20%.

A MEMBER OF THE EMERSON GROUP