



Vegan Menu

Tomato & Basil Soup served with with rustic sourdough roll (GF option)

Mushroom Bourguignon Pie (GF)

Sautéed mushrooms with silver skin onions and carrots in a smoky red wine sauce encased in shortcrust pastry with a rosemary topping

Carrot and Spiced Marmalade Wellington

Carrots, mushrooms, spinach and sunflower seeds with a ginger spiced marmalade wrapped in puff pastry

*All served with Sage & onion roasted potatoes, Roasted carrots & parsnips,
Black pepper Brussel sprouts Braised red cabbage*

Traditional Christmas Pudding served with ice-cream (GF)

Trillionaire Tart A chocolate pastry case with rich toffee sauce, topped with indulgent chocolate ganache (GF)

This is a preview menu. All details are subject to change.