

CHRISTMAS VEGAN MENU

STARTERS

Roast parsnip soup with spiced pear
and honey truffle cream **VE.**

Roasted pumpkin with peppers, thyme dressing,
chicory and shallot **VE.**

MAINS

Grilled aubergine steak
with red lentil moussaka and artichokes **VE.**

San Marzano tomato and barley risotto
with burnt carrots **VE.**

*All main courses served with
seasonal vegetables and new potatoes*

DESSERTS

Winter berry and coconut
Eton mess **VE.**

Lemon tart with cashews,
almonds and mulled cranberries **VE. N.**

VE. VEGAN N. CONTAINS NUTS

This menu must be pre-ordered. Should you require any allergy information
on any of our dishes please ask a member of the team. All prices include VAT at 20%.
A discretionary service charge of 10% will be added to your bill.