## STARTERS

Cream of Leek and Potato Soup
with a crusty roll and butter
Mushroom and Pepper Pasta
Vegan penne pasta in a mushroom and pepper vegan cream sauce finished with baby watercress

## MAIN COURSES

## Vegan Sausage and Mash

A trio of vegan sausages on a bed of garlic mashed potatoes finished with a red onion and redcurrant demi glace and accompanied by

Chef's selection of vegetables

## Vegan Hotpot

A selection of vegetables in a herb demi glace topped with sliced potatoes and finished with a sage gravy served with roast potatoes and seasonal vegetables

## DESSERTS

## Traditional Christmas Pudding

Served with a choice of brandy sauce, pouring cream or ice cream
Vegan Treacle Tart served with vegan custard Vegan Vanilla Ice Cream served with winter berry compote Followed by Tea, Coffee \& Chocolate Mints

Our food is prepared in a kitchen that uses nuts, nut products, shellfish, fish, wheat, milk, eggs and soybean. Whilst we will do all that we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen free. Please let us know if you have any allergies or intolerances.

