

STARTERS

Rosette of Sweet Melon and Fresh Fruits circled with a passionfruit syrup

Salad of Crisp Leaves, asparagus, oranges and almonds, drizzled with a balsamic glaze

Winter Vegetable Soup garnished with croutons

MAIN COURSES

Roast Vegan Fillet vegan sausage with herb stuffing, cranberry sauce, game chips and gravy

Lasagne of aubergine, ratatouille of Mediterranean vegetables topped with vegan cheese and vine tomato, herb and garlic sauce

Filo Pastry Orchid of Oriental Vegetables

and a sweet and sour sauce

DESSERTS

Vegan Christmas Pudding with pouring cream

Passion Fruit and Orange Cheesecake served with berry sauce

Chocolate Tart with chocolate sauce

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.

Gluten-free Menu Available Pre-orders will be required. Please ask for details.

