

FESTIVE DINING

VEGAN & VEGETARIAN MENU

*Options noted with VG are suitable for guests who prefer a plant based menu.

STARTERS

Roasted Tomato & Basil Bruschetta,
Toasted Sourdough & Pesto Drizzle (VG)

Portobello Mushroom*

Stuffed with Ratatouille,
Glazed with Brie & Feta Cheese

*Can be served without Cheese to be (VG)

Warm Goats Cheese Fritter Salad

Roasted Vegetables & Beetroot, Seasonal
Leaves, Honey & Mustard Drizzle

Spicy Vegetable Taco

Coriander, Garlic Hummus, Roast Vegetables
and Siracha Dressing

Homemade Soup of the Day (VG)

MAINS

Roasted Cauliflower & Hazelnut Carbonara
Pasta Tossed in a Spinach Sauce with Spicy Cauliflower Popcorn

Sweet Potato & Celeriac Risotto

Charred Stem Broccoli, Roasted Pepper, Chilli Tofu Drizzle

Char-Grilled Halloumi,

Served on Spinach and Mushroom Potato Gnocchi

Pea & Shallot Ravioli,

Tossed with Charred Pimentos, Sun blush Tomatoes,
Spinach, Garlic & Basil Oil (VG)

Roasted Spicy Butternut Squash

Tempura Broccolini, Creamed Pappardelle & Miso Glaze

Roasted Cajun Aubergine, Tomato & Roast Vegetable Casserole

Spiced Chick Peas (VG)

DESSERTS

Sicilian Lemon Cheesecake
Seasonal Berries & Vegan Vanilla Ice Cream
(Vg)

Vegan Vanilla Ice-Cream,
Caramelised Pineapple & Berries (VG)

Banoffee Pie

Caramelised Bananas,
Vegan Vanilla Ice Cream (VG)

*Options from our main dessert menu
are suitable for vegetarian guests*

2 COURSE {£32.50} / 3 COURSE {£39.50}

Please note: Not all dishes will be available each day, your server will be able to advise on which options are
For full allergen information, or if you have any dietary requirements, please ask your server.
All Products locally sourced where obtainable. All menus are subject to change.