





Vegetarian Christmas Dinner

23rd, 30th November 7th, 14th December 2022



Amuse

Warm Tartlet of Wild Mushroom Fricassee and Char-Grilled Halloumi with Roasted Beetroot, Rocket and Parmesan Salad

Starters

Cauliflower Velouté with a Focaccia Gruyere Cheese Croute and Chives

Mid Course

Timbale of Polenta, Aubergines and Ratatouille Caponata, Tarragon Butter Sauce

Main Course

Roasted Sweet Potato, Puy Lentil and Winter Vegetable Pithivier – Roasted Red Pepper Sauce

Dessert

Deconstructed Black Forest Gateau, Black Cherry Sorbet

Filter Coffee



£30.00

