

# FESTIVE VEGAN & VEGETARIAN

This Festive Season, we're serving the best of the South Coast with a touch of winter indulgence - perfect for sharing, savouring and celebrating.



# **SNACKS**

Bread and Butter / Olive Oil

## **STARTERS**

#### Jerusalem Artichoke Soup

Rosemary Croutons (vg)

#### Stracciatella

Ember Roasted Beetroot,
Blood Orange Dressing, Dill \*

## **MAINS**

#### Grilled Hispi Cabbage

Tahini, Sunflower, Seed XO Sauce (vg)

#### **Grilled Winter Squash**

Brown Butter Dressing, Sage (v)\*

## Sides for the table

Herbed Potatoes\*. Honey Glazed Carrots\*. Winter Leaves with Citrus & Chives\*.

Roast Sprouts with Miso & Cranberry Butter\*.

## **DESSERTS**

#### Vegan Pavlova

Cranberry & Clementine Compote (vg)

## Chocolate Mousse

Rum & Raisin Tuile \*

## Selection of British Cheese

Spiced Chutney, Crackers (£12pp Supplement)

 $45^{PF}$