

VEGAN NIGHT

Saturday 18th January

2 COURSES - £17.50 OR 3 COURSES - £22.50

STARTERS

EDAMAME BEAN-STUFFED PORTOBELLO MUSHROOM ^{(GF)(N)}

with beetroot ketchup

CARAMELISED PARSNIP AND COCONUT SOUP

served with parsnip bhajis

TEMPURA BATTERED CAULIFLOWER ^(GF)

with a cauliflower puree, roasted apple and apple caramel

MAINS

BEETROOT WELLINGTON

with mulled wine gravy, garlic and thyme roast potatoes and baby carrots

CHESTNUT GNOCCHI ^{(GF)(N)}

with mushroom veloute and wild mushrooms

CUCUMBER AND CASHEW NUT CURRY ^{(GF)(N)}

with fennel and lemon rice

KATSU CURRIED TOFU BURGER

with wasabi fries and Asian coleslaw

DESSERTS

GINGERBREAD STICKY TOFFEE PUDDING

with a banana and date sauce

ESPRESSO CREME CARAMEL ^{(GF)(N)}

with pistachio soil.

RASPBERRY, ALMOND, SHERRY AND SAFFRON TRIFLE ^(N)

layers of almond sponge, creamy saffron custard, raspberry compote and coconut whipped cream