

CHRISTMAS DAY VEGETARIAN MENU

25th December

Champagne

—

Truffled wild mushroom soup
Tarragon crème fraiche

—

Chestnut, squash & sweet potato terrine

—

Beetroot Wellington
Cep purée, Brussels sprouts, roast potatoes

—

Shropshire Blue
Fig ball and Quinta do Crasto 2013 LBV port

—

Christmas pudding
Classic Christmas pudding with Cognac custard

—

Coffee & mince pies

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Champagne

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Chestnut, squash & sweet potato terrine

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Beetroot Wellington

Cep purée, Brussels sprouts, roast potatoes

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Nutcrafter Out Of The Blue

Fig ball and Quinta do Crasto 2013 LBV port

—

Christmas pudding

Classic Christmas pudding with vanilla custard

—

Coffee & mince pies