

Christmas Day VEGAN MENU

Champagne & Canapés

Amuse-Bouche

Artichoke velouté, smoked apple, chive

Starter

Confit parsnip, truffle, candied walnut, crispy capers

Main Course

Celeriac tagliatelle, rocket & pumpkin seed pesto, braised leeks, fennel

Dessert

Lemon sorbet, pistachio Christmas pudding, poached plum, brandy & coconut sauce

Petit fours & coffee

£95 per person

Please ask a member of staff for allergen details.