

# Vegan Christmas Day Menu

160.00 per person

## Chapter I

Celeriac carpaccio, rocket, button mushroom, soy & truffle emulsion, potato & rosemary croutes

#### Chapter II

Chicory, whipped vegan feta, apple, celery & salted Marcona almonds

### Chapter III

Wild mushroom & kohlrabi pithivier, creamed kale, glazed Chantenay carrots, preserved cep cream

### Chapter IV

Christmas pudding, redcurrants & brandy sauce

### Chapter V

Spiced chocolate fondant tart

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. All prices include VAT. Adults need 2000 calories a day. 13.5% service charge will be added to your bill.

\*Whilst we take every precaution, we cannot guarantee that all game birds and fowl are free of lead shot. Please note that we are a cashless venue.