THE GRUMPY MOLE

Vegan Festive Menu

TO START

LOADED POTATO SKINS
Topped with hickory BBQ Sauce, mushrooms, onions, peppers and cheese.
Served with a garlic mayonnaise dip

TOASTED SWEET POTATO FALAFEL
Served with hummus, chickpea, cucumber salad, toasted sesame and olive oil

NAAN FLATBREAD
With caramelised onion marmalade and vegan feta

FIG, VEGAN FETA AND WALNUT SALAD
Mixed leaves and a maple and balsamic dressing

MAINS

CASHEW & CRANBERRY NUT ROAST
Served with roast potatoes, seasonal vegetables and gravy

HOMEMADE FRAGRANT SRI LANKAN VEGETABLE CURRY
A traditional dish finished with nigella seeds
mixed rice, mango chutney and naan bread

BEETROOT WELLINGTON
A delicious alternative to a traditional wellington!
Served with a vegan feta, toasted walnuts, radish and pomegranate salad with a balsamic dressing

QUORN BUTTERMILK 'CHICKEN' BURGER IN A TOASTED BRIOCHE BUN
With gem lettuce, gherkin and a tomato, onion and red pepper relish. Served with fries and homemade coleslaw.
+ vegan cheese, fried onions or field mushroom £1.50 each

MEDITERRANEAN MEZZE PLATTER
Toasted sweet potato falafel, spicy cauliflower bites, hummus, olives and vegan feta, cornichons, roasted veg,
garlic mayo and flatbread

DESSERTS

CHRISTMAS PUDDING
Served with vegan vanilla ice cream

"AWARD WINNING" FOSSFIELD FARM SORBET
choice of: mediterranean lemon, passionfruit or raspberry sorbet

TRILLIONAIRES TART
Served with fresh raspberries and vegan vanilla ice cream

AFTERWARDS
Freshly–brewed coffee and warm mini mince pie