

The Grumpy Mole

VEGAN

CHRISTMAS DAY MENU

£135PP

INCLUDES A GLASS OF BUCKS FIZZ
OR CHAMPAGNE WITH CANAPÉS ON
ARRIVAL.

FOLLOWED BY A FIVE COURSE LUNCH
WITH FESTIVE CRACKERS.

SERVED FROM 12PM UNTIL 2:30PM

Starters

ROASTED BEETROOT CARPACCIO

Thinly sliced roasted beetroot, whipped vegan feta, pickled pear, toasted hazlenuts and a balsamic dressing

TOASTED SWEET POTATO FALAFEL

Served with hummus, chickpea, cucumber salad, toasted sesame and olive oil

PEAR & CHESTNUT BRUSCHETTA

Toasted vegan brioche topped with plant-based ricotta, crushed chestnuts and sweet pear

Between Courses

CLEMENTINE POP

Homemade mini clementine ice lolly
with cranberry-clementine sugar

Mains

CASHEW & CRANBERRY NUT ROAST

Served with roast potatoes, seasonal vegetables and gravy

BEETROOT WELLINGTON

Served with vegan feta, toasted walnuts, radish and pomegranate salad with a balsamic dressing

SWEET POTATO ROULADE

Sauteéd potatoes, Mixed leaf salad with cranberries and sunflower seeds

Desserts

CHRISTMAS PUDDING

Served with vegan vanilla ice cream

TRILLIONAIRES TART

Served with fresh raspberries and vegan vanilla ice cream

FRESHLY-BREWED COFFEE AND WARM MINCE PIE