VEGETARIAN MENU

Menu Subject to change

Egg Gribiche
Dill, Capers & Pickles

Classic Cucumber
Chive Cream Cheese, Pink Peppercorn

Roasted Squash
Sage & Cranberry

Olive Tapenade & Roasted Red Pepper

Mushroom Pate
Truffle & Chives

FRESHLY BAKED PLAIN & SULTANA SCONES

Cornish Clotted Cream & Mulled Berry Jam

DESSERTS

Blackberry & Sage Battenburg
Marzipan

Double Chocolate Snowman
Ginger Caramel

Mont Blanc
Maple Pastry Cream

S'more Macaron
Egg Nogg & Clementine



VEGAN MENU

Menu Subject to change

Classic Cucumber
Chive Cream Cheese, Pink Peppercorn

Beetroot Falafel
Wild Rocket

Roasted Squash
Sage & Cranberry

Olive Tapenade & Roasted Red Pepper

Mushroom Pate
Truffle & Chives

FRESHLY BAKED PLAIN & SULTANA SCONES

Vegan Cream & Mulled Berry Jam

DESSERTS

Banoffee Brownie
Dark Chocolate Mousse

Poached Pear Snowman
Ginger Caramel

Clementie Roulade
Cranberry Crème Diplomat

Carrot Cake Mille Feuille
Cinnamon Cream Cheese Frosting



GLUTEN FREE MENU

Menu Subject to change

Classic Cucumber
Chive Cream Cheese, Pink Peppercorn

Beetroot Falafel
Wild Rocket

Roasted Squash
Sage & Cranberry

Olive Tapenade & Roasted Red Pepper

Mushroom Pate
Truffle & Chives

FRESHLY BAKED PLAIN & SULTANA SCONES

Vegan Cream & Mulled Berry Jam

DESSERTS

Banoffee Brownie
Dark Chocolate Mousse

Poached Pear Snowman
Ginger Caramel

Clementie Roulade
Cranberry Crème Diplomat

Carrot Cake Mille Feuille
Cinnamon Cream Cheese Frosting