CHRISTMAS LUNCH 2026

VEGAN MENU

AMUSE-BOUCHE

Velouté of Cauliflower (GF)

Creamy cauliflower soup infused withchive and parmesan crisp.

FIRST COURSE

Tomato Terrine (GF)

Compressed layers of blanched tomato layered with tomato gel

SECOND COURSE

Mushroom Ravioli (GF)

Served with wild mushroom sauce

MAIN COURSE

Mediterranean vegetables (GF)

Stack of grilled Mediterranean with homemade tomato sauce

DESSERT

Poached pear (GF)

Pear cooked in saffron and spicey sweet stock

GF - Gluten Free | DF - Dairy Free | VG - Vegetarian