

Join us for a ...

VEGAN

Christmas Fayre



Starters

ROASTED TOMATO SOUP ✓
Served with warm bread

VEGETABLE PAKORAS ✓
A blend of Indian Spices, mixed with Potato, Spinach, Onion & Peas. Served with a spiced Tomato Dip.



BALSAMIC MUSHROOMS
Field Mushrooms, sauteed in Balsamic Glaze, served on Toasted Brioche Bun & Red Onion Jam

Main Course

SQUASH & CRANBERRY TAGINE ✓
Roasted Butternut Squash and Red Onion wedges in a sweetly spiced Sauce, flavoured with Cinnamon & Cranberries, finished with Savoury Rice & Flatbread

PENNE ARRABIATA ✓
Penne Pasta, Black Olives, Mixed Peppers & Onions, Cooked in a Rich & Rustic Tomato Sauce, with Chilli Flakes. Finished with toasted Flatbread

MOROCCAN KOFTA FLATBREAD ✓
Pea based protein Kofta's, inspired with Moroccan spices, served on Toasted Flatbread with a Cucumber Salad. Served with Chips

THE GARDEN BURGER ✓
Broad Beans, Peas and Spinach, coated in crispy golden Breadcrumbs. Served on Artisan Bread Roll, with Lettuce, Tomato & Onion. Finished with smoky BBQ sauce, Chips & Red Onion Relish.

CARROT & MUSHROOM WELLINGTON
Carrots, Mushrooms, Spinach all cooked with an Orange and Ginger spiced Marmalade, wrapped in a Puff Pastry case, served with New Potatoes & Broccoli.

Desserts

DARK CHOCOLATE TORTE
A crisp Chocolate base is topped with a smooth Belgian Chocolate Truffle Mousse, and finished with Brownie pieces

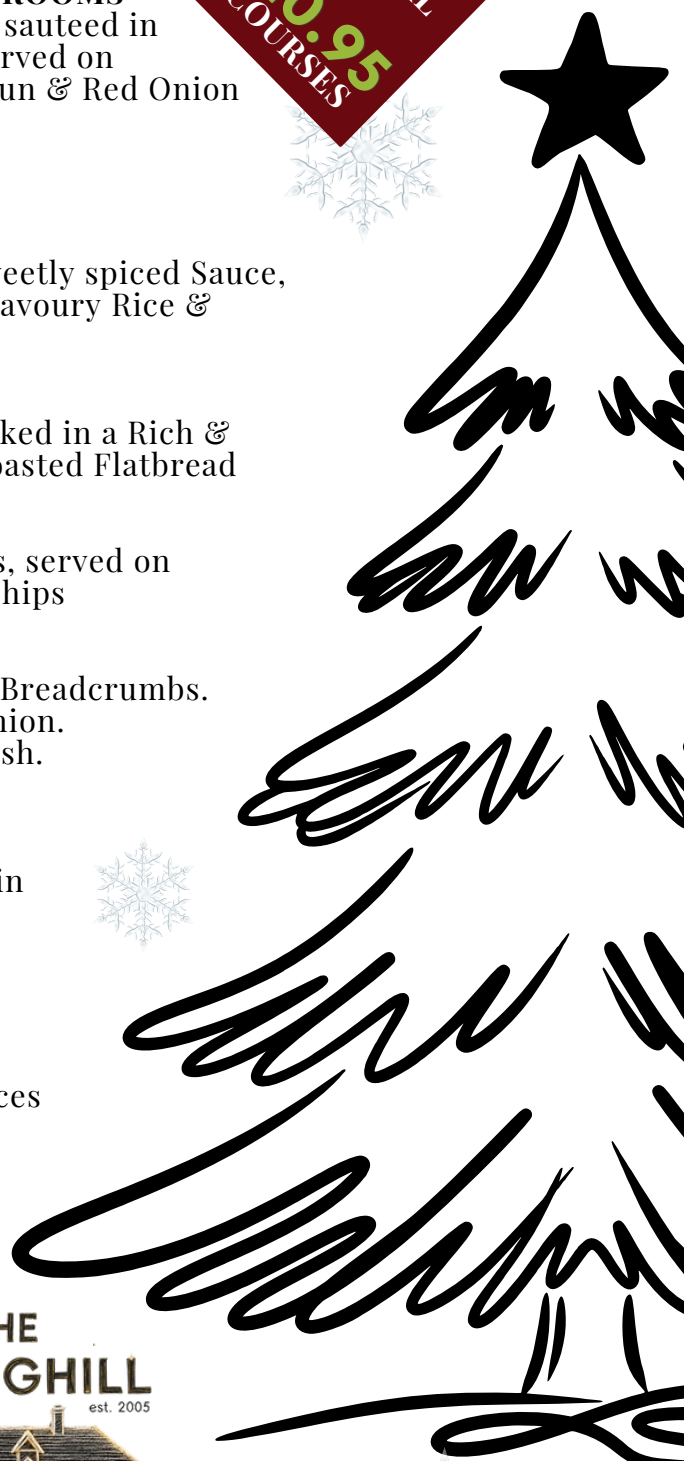
LOTUS BISCOFF ICE CREAM SUNDAE ✓
Vanilla Ice Cream, Topped with Crumbled Lotus Biscoff Biscuits & Smooth Biscoff sauce

STICKY TOFFEE PUDDING ✓
With dashings of Toffee Sauce & Vanilla Ice Cream

VANILLA ICE CREAM ✓
With Belgian Chocolate Sauce

Available From...

23RD NOVEMBER



THE
SPRINGHILL

est. 2005

