(V) GARDEN ROOMS CHRISTMAS DAY FEAST MENU PLATTERS TO SHARE

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TO START

PUMPKIN CAKES & ENOKI MUSHROOM TEMPURA thyme aioli

SMOKED AUBERGINE horseradish crème, flatbreads

SUNDRIED TOMATO, ROASTED PEPPER & CASHEW TERRINE

A discretionary 12.5% service charge is added to your final bill which is shared among all employees because we operate under the code of best practise of service charges.

FOR MAIN

VEGAN N UT ROAST

TRUFFLEDARTICHOKERISOTTO

CONFIT ONION & THYME TART TATIN

rosemary jus
garlic & rosemary roast potatoes
cauliflower & cashew cream
maple glazed carrots & parsnips
veggie sausage in blankets
spiced braised cabbage
brussels, & chestnuts
selection of homemade sauces & condiments

TO FINISH

CLEMENTINE & GINGER CAKE TRIFLE

CINNAMON APPLE COBBLER

 $vanilla\ oat\ custard$

AVOCADO CHOCOLATE MOUSSE

fig, pomegranate

SELECTION OF CHEESE

 $quince,\,homemade\,chutney\,\&\,crackers$

(+£10 Per Person)

Binguan

RIVERHOUSE