



DROVERS

VEGAN/VEGETARIAN CHRISTMAS PARTY MENU

(2 COURSE £29, 3 COURSE £38)

TO START

BEETROOT & ARTICHOKE TARTLET, TOASTED PUMPKIN SEEDS, FETA

SAUTÉED WILD MUSHROOMS, CHESTNUTS, WHOLEGRAIN MUSTARD CREAM SAUCE ON TOASTED SOUR DOUGH

TO FOLLOW

ROAST CAULIFLOWER STEAK

MISO GLAZE, ONION CRUMB, SMOKED CAULIFLOWER PUREE, ONION GRAVY

BUTTERNUT SQUASH & HERB ARANCINI

ROASTED SQUASH, BEETROOT PUREE, PICKLED MUSHROOMS

TO FINISH

RASPBERRY & LEMON TRIFLE

CARAMELISED NUTS, RASPBERRY SORBET (GF)

DARK CHOCOLATE & ORANGE TART

VANILLA POD CRÈME ANGLAISE, ORANGE GEL (GF)

SIDES:

CHIMMICHURRI SAUCE – 3.50

HAND-CUT CHIPS – 6.50

FRENCH FRIES – 5.50

ONION RINGS – 5.00

GARDEN & WHOLEGRAIN MUSTARD DRESSING SALAD – 5.00

PLEASE ADVISE CHEF OF ANY ALLERGIES