General enquiries: info@thevoodoorooms.com

Events enquiries: events@thevoodoorooms.com

# THE RESTAURANT SET MENU

2 courses for £23.00, 3 courses for £29.50

# • STARTERS •

- \* Soup of the day (v) with baquette
- \* Bruschetta (v) with olive tapenade, roasted red pepper and buffalo mozzarella
  - \* Watermelon and Cucumber Salad (vg/gf)
    with vegan feta and strawberry

(qf option available for all starters)

## • MAINS •

- \* Teriyaki Prawn and Red Pepper Skewers (gf)
  - with fragrant rice, mango & pineapple salsa
    - \* Roast Chicken Breast (gf)

pork and caramelised onion stuffing balls, oven-roasted veg & potatoes, baby onions and natural jus

- \* Crispy Tofu (vg)
- in breadcrumbs, katsu curry sauce, pak-choi and frgrant rice
  - \* Voodoo Beef Burger

soft bun, extra mature cheddar, caramlised onion chutney, sriracha mayo, fries and slaw

### • DESSERT

- \* Very Sticky Toffee Pudding (v)
  - with banana, vanilla ice cream
- \* Poached Pears (vg/gf)
  vegan chocolate ice cream
  - regain enocolate lee crean
- \* Vanilla Ice Cream (v/gf)

with raspberry coulis

# v=vegetarian / vg=vegan / gf=gluten free / n=contains nuts

### Please Note:

For parties of 8 or more we require a pre order at least 10 days in advance.

10% mandatory service cover on tables of 5 or more.

Please inform us of any dietary requirements when ordering.

All dishes are made in a kitchen environment that works with nuts.

To find out more information or to speak to our events team please call 0131 556 7060 or email events@thevoodoorooms.com