



Pleased
to·meet·you
NEWCASTLE

Vegan & Vegetarian Festive Menu

12.00pm – 5.00pm two courses £29.95 / three courses £34.95

5.00pm – 9.30pm two courses £34.95 / three courses £39.95

(excludes Sundays)

To Start

**Roasted Celeriac &
Apple Soup (ve)**

Warm artisan bread

**Miso & Harissa Chargrilled
Vegetables (ve)**

Herby yoghurt, pomegranate
& toasted pine nuts

**Whipped Goat's Cheese
& Beetroot Salad (v)**

Honey & candied walnuts

**Crispy Shredded Vegetable
Spring Rolls (v)**

Pickled plums & sweet chilli sauce

Mains

**Roast Cauliflower with Truffle
& Hazelnuts (ve)**

Served with honey roasted roots,
winter spiced braised red cabbage,
glazed sprouts, roast potatoes &
buttered winter greens

**Wild Foraged Mushroom
Stroganoff (v)**

Gherkins, red pepper, smoked
paprika, sour cream & chives with
steamed basmati rice

**Mushroom & Chestnut Bake
with Truffle Oil (v)**

Creamy mashed potato,
roasted roots, winter cabbage
& mushroom jus

**Roasted Butternut Squash
Wellington (ve)**

New potatoes, heritage carrots,
tenderstem broccoli & plant
based jus

To Finish

PTMY Christmas Pudding (v)

Brandy snap cream & cranberry
compote

**Vegan Chocolate &
Caramel Bauble (v)**

Raspberry coulis

Triple Chocolate Brownie (ve)

Raspberry sorbet, mulled winter
fruits & Chantilly cream

**Winter Spiced Sticky
Toffee Pudding (v)**

Toffee sauce & hazelnut
praline ice cream

Winter Berry Crumble (ve)

Flapjack topping & rich
vanilla ice cream

10% discretionary service charge applied to your bill. Please advise your server if you have allergy or dietary requirements.
All of our dishes are created from scratch and made in house using controlled procedures for allergens, however we cannot
guarantee that our dishes are 100% free of allergens due to the risk of cross contamination.

