



# CHRISTMAS VEGETARIAN



## TASTING MENU

### CHEF'S SELECTION OF CANAPES

Buckwheat blinis, beetroot gel, crème fraiche, olive oil caviar  
Forest mushroom and truffle arancini  
Chilled rockmelon curry gazpacho, coconut, jalapeno, fried shallots  
Gruyère and sundried tomato choux fritters

### BREAD

Toasted ciabatta, house-made burrata, cherry tomatoes,  
Olea estate frantoio olive oil

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### DAIKON SCALLOPS

dashi-braised, celeriac remoulade,  
crisps mushroom cracker, picked Granny Smith

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### SMOKED BEETROOT WELLINGTON

chestnut and mushroom duxelles, asparagus,  
chive crushed potatoes, onion soubise, roasted vegan jus

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### CHRISTMAS SWEET PLATTER

A selection of Christmas treats from our in house pastry  
chefs, served high-tea style