



Christmas

VEGAN MENU

Starters

Roasted Tomato Soup
with Basil Oil and Herb Croutons

Festive Salad
with Dried Cranberries, Watermelon, Orange Segments, Toasted Cashew Nuts and Croutons

Roasted Fig Tarte Tatin
with Sundried Tomatoes, Pine nuts and Balsamic Vinegar

Main

Southern Fried Cauliflower Steak
with Curried Sweet Potato & Lentils and Roasted Broccoli

Pumpkin & Sage Tortellini
with Confit Butternut Squash, Roasted Sprouts and Toasted Pine Nuts

Mushroom & Tarragon Pithivier
with Roasted Potatoes, Wholegrain Mustard Gravy and Sauteed Tenderstem Broccoli

Risotto
[Chef's Choice]

Dessert

Christmas Pudding
with Pear & Ginger Compote, Brandy and Almond Sauce

Salted Caramel Chocolate Tart
with Chef's Sorbet and Caramelised Nuts

Apple, Rum & Raisin Crumble
with Oat Crumble, Brandy and Almond Sauce

Caramelised Lemon Tart
with Raspberry Sorbet, Raspberry Gel and Lemon Balm

Lunch

4 courses - £40

includes Starter, Main, Dessert & Mince Pies
Available from 26th November - 20th December

Dinner

5 courses - £45

includes Amuse Bouche, Starter, Main, Dessert
& Mince Pies
Available Thursday/Friday nights

Customer Notice:

All bookings during our Christmas period will require a NON-REFUNDABLE £10 deposit per person upon booking & full pre-order by Wednesday 30th October

Enjoy your enchanted Christmas feast!



The Littleton

