



Christmas

VEGETARIAN MENU

Starters

Roasted Tomato Soup
with Basil Pesto and Herb Croutons

Leek & Cheddar Soup
with Herb Croutons and Truffle Oil

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

Roasted Fig Tarte Tatin
with Sundried Tomatoes, Pine Nuts, Feta Cheese 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 Sautéed Tenderstem Broccoli

Orzo Pasta Carbonara
with Artichoke and Truffle Oil

Dessert

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

Baileys Cream Cheese Mousse
with Baileys Gel, Honey Comb and Burnt White Chocolate

Cherry Bakewell Tart
with Sweet & Sticky Cherries, Clotted Cream Ice Cream and Whipped Pistachio Cream

Selection of Fine Cheeses
with Fig & Honey Chutney, Grapes, Apples and a Gourmet Biscuit Selection

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

