

MYTTON FOLD
RESTAURANT

CHRISTMAS DAY MENU - VEGETARIAN AND VEGAN

Served from 12.00pm

We require a pre-order and full payment at least two weeks in advance

6 courses - £80 per person

AMUSE BOUCHE SURPRISE (VG)

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CELERIAC VELOUTÉ (VG)

Roast hazelnuts, truffle oil and toasted sourdough

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CARAMELISED HERITAGE CARROTS (VG)

Three root gratin and gremolata

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MYTTON FOLD NUT ROAST (VG)

Winter squash purée and vegetable gravy

OR

WILD MUSHROOM PITHIVIER (V)

Winter squash purée and vegetable gravy

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RASPBERRY, CHAMPAGNE AND MINT SORBET (VG)

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RUM AND RAISIN CHOCOLATE PARFAIT (V)

24 carat gold leaf

OR

POACHED MULLED PEAR (VG, GF)

Buckwheat crumble, chestnut sorbet

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MYTTON FOLD MINCE PIES (VG)

Tea or coffee

V - Vegetarian VG - Vegan GF - Gluten Free

Please inform a member of staff if anyone in your party has a food allergy or intolerance prior to ordering. We can then advise you about the ingredients. Please note that as allergenic ingredients, including nuts, are present in our kitchen, we are not able to guarantee that any dish can be made 100% allergen free. Fish dishes may contain bones.