





# The Bluebell Festive Vegetarian & Vegan Menu

Served from Friday, November 21st Two Courses £27.50 - Three Courses £35.50

Bowl of Olives 3.5

Cambrook Snacks (one for 2, three for 5)

Salted Peanuts - Dry Roasted Peanuts - Smokey Almonds - Pistachios

Thai Crackers - Sweet & Salty Mixed Nuts - Salted Cashews - Barbeque Corn

Garlic Bread **4.5** Halloumi Fries With Chilli Jam **4.5**Breads - Oil & Vinegar - Butter **4.5** 

#### **STARTERS**

Cauliflower, Coconut & Lemongrass Soup

curry oil gfo v veo

Leek & Pea Risotto

glazed with smoked cheddar - toasted pumpkin seeds gf vo veo

Halloumi Fries gfo v veo

pickeld beetroot salsa - sriracha mayonnaise











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#### **MAINS**

Vegetarian Pie of the Day - Topped with Puff Pastry gfo v

seasonal vegetables

choose from chips, mash or new potatoes - gravy

Beetroot, Soya & Red Pepper Vegan Burger gfo v ve

rocket - gherkin - smashed avocado - tomato & chilli relish hand cut chips - Asian slaw - toasted sourdough bun

Beer Battered Halloumi gfo v veo

hand-cut chips - crushed peas - homemade tartar sauce

#### SIDES (£4.50)

Seasonal Vegetables - Beer Battered Onion Rings - Hand-Cut Chips Skinny Fries - Truffle & Parmesan Fries - Sweet Potato Fries

#### **DESSERTS**

## Warm Treacle Tart

lemon curd - clotted cream v n

# Dark Chocolate Delice

salted caramel - honeycomb - crème fraîche sorbet **qfo v** 

### Chocolate Ganache v ve

raspberry textures - raspberry sorbet

### Christmas Pudding

brandy custard, vanilla ice cream **gfo vo veo** 

# The Bluebell Cheeseboard (2.5 supp) gfo v

Wakebridge White - Derwent White - Derwent Blue assorted crackers - quince jelly - homemade chutney - poached grapes



