Christmas

Vegetarian & Vegan

Served from Friday, November 20th

Two Courses £27.50

Three Courses £35.50

NIBBLES

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

Garlic Bread 4.5 Halloumi Fries With Chilli Jam 4.5

Breads - Oil & Vinegar - Butter 4.5

STARTERS

Butternut Squash & Roasted Apple Soup gfo v veo n

sage oil - toasted walnuts - treacle bread - butter

Wild Mushroom Risotto* gfo v veo

crispy onions - truffle oil

Halloumi Fries gfo v veo n

romesco sauce - pickled cucumber - chilli oil

*This may also be ordered as a main course.

The Bluebell

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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 & smoked chilli relish - hand cut chips
Asian slaw - toasted bun

Beer Battered Halloumi gfo v veo
hand-cut chips - crushed peas - homemade tartar sauce

Tartlet of the Day v
fondant potato - roasted heritage carrot -
creamed leeks - blackberry & rosemary jus

SIDES (£4.50)

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

DESSERTS

Warm Sticky Toffee Pudding v n
rum toffee sauce - banana ice cream - toasted pecan crumb

Roasted Apple & Blackberry Cheesecake gfo v
cinnamon biscuit base - blackberry compote - caramel ice cream

Chocolate Ganache gf ve
raspberry textures - raspberry sorbet

Christmas Pudding gfo v
brandy custard - vanilla ice cream

White Chocolate & Lemon Crème Brûlée gfo v
homemade shortbread - yoghurt sorbet

The Bluebell Cheeseboard gfo v
Wakebridge White - Derwent White - Derwent Blue -
assorted crackers - quince jelly -
homemade chutney - poached grapes

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