



# FELLINIS CHRISTMAS MENU

## **ALL STARTERS £8.20**

Parsnip, Roast Garlic and Chestnut Soup (Optional VE / Optional GF)  
Baked Camembert, Cranberry, Walnuts (GF)  
Pear and Gorgonzola Crostini  
Winter Beetroot and Roasted Artichoke Salad, Hazelnut Dressing (VE/GF)  
Spicy Roasted Cauliflower, Tahini Potage, Pomegranate Seeds (VE/GF)

## **ALL MAINS £17.50**

Sweet Potato, Spinach and Dahl Filo Parcels, Cous-Cous, Lime and Cardamon Sauce (VE)  
Portobello Mushrooms Stuffed with Toasted Walnuts, Cashews and Apricot, Roasted Winter  
Vegetables, Red Wine Jus and Cranberry Jam (VE/GF)  
Butternut Squash and Chickpea Tagine, Coriander and Bulgur Wheat (VE)  
Roasted Broccoli Steak with Pumpkin Mash, Crumbled Feta Cheese, Garlic and Chilli Oil  
(GF/Optional VE)  
Beetroot and Goats Cheese Risotto, Crushed Walnuts and Mint (GF / Optional VE)

## **ALL SIDE DISHES £4.95**

Basket of Homemade Bread Served with Olive Oil and Balsamic Vinegar (VE)  
Bowl of Marinated Olives Served with Homemade Bread (VE/ Optional GF)  
Roasted Sweet Potatoes with Homemade Garlic Mayo (GF/ Optional Vegan)  
House Mix Salad with Balsamic Vinegar (VE/GF)  
Roasted Vegetables (VE/GF)

## **ALL DESSERTS £8.20**

Chocolate, Pecan and Dates Delice, Honeycomb, Blood Orange Gel (VE/GF)  
Grilled Plums, Mascarpone and Pistachio Praline (GF)  
Mont Blanc, Chestnut Cream (GF)  
Lemon and Blueberry Crème Brulee (GF)  
Christmas Pudding, Brandy Sauce (VE/ Optional GF)  
Cheese and Biscuits (GF option) (£1.50 Supplement)  
Selection of Three Scoops of Ice Cream or Sorbet (GF/ VE Option)

VE – Vegan / GF – Gluten Free

FOOD ALLERGENS AND INTOLERANCES  
Please speak to a member of our team about your requirements.

10% discretionary service charge added onto all bills.

