

Fellinis Christmas Menu

All Starters £6.95

Twice Baked Cauliflower Cheese Souffle, Wholegrain Mustard Sauce
Endive, Caramelized Pears, Toasted Pistachio, Pomegranate & Blue Cheese Salad (GF- Vegan Option)
Shallot Tart Tatin with Red Onion Jam and Goats Cheese (Vegan Option)
Winter Beetroot & Roasted Artichoke Salad, Hazelnut Dressing (GF & Vegan)
Chestnut & Apple Soup with Parsley Croutons (Vegan and GF options)

All Mains £14.95

Sweet Potato Spinach Dhal Filo Parcels, Creamed Potatoes, Tomato, Lime and Cardamon Sauce (Vegan)
Cauliflower Steaks, Cauliflower Puree, Leek Chiffonade, Peppercorn Sauce (GF & Vegan Option)
Mushroom and Nut Roast Wellington, Roasted Potatoes, Braised Red Cabbage, Winter Vegetables, Red Wine Jus & Cranberry Sauce (Vegan)
Puy Lentil & Coriander Cakes, Fried Ginger & Sesame Savoy Cabbage, Lemongrass Citrus Broth (GF & Vegan)
Moroccan Rice Timbales filled with Chickpeas, Pine Kernels, Raisins & Herbs with Miso Sauce (GF & Vegan)

All Side Dishes £4.25

Basket of Homemade Bread served with Olive Oil and Balsamic Vinegar (V)
Bowl of marinated Olives served with Homemade Bread (V/GF option)
Roasted Sweet Potatoes with Homemade Garlic Mayo (GF/ V option)
House Mix Salad with Balsamic Vinegar (V/GF)

All Desserts £6.95

Homemade Christmas Pudding with Brandy Sauce (GF & Vegan option)
Caribbean Banana Strudel with Coconut Ice Cream (Vegan)
Plum and Ginger Cheesecake served with Ginger Ice Cream (GF)
White Chocolate , Lime & Pistacchio Profiteroles served with Ice Cream
Little Coffee Custards, Caramelised Tangerines (GF)
Selection of Three Scoops of Ice Cream or Sorbet (Option V and GF)
Cheese and Biscuits (GF option) (£1.50 supplement)