

# VEGAN NEW YEAR'S EVE MENU

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£79 PER PERSON

## WELCOME DRINK

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## AMOUSE BOUCHE

Charred-Pickled Culiflower, Red Onion Compote  
& Plant Based Truffled Cheese (VG)(GF)

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## STARTER

Organic Minted White Quinoa & Puy Lentils, Roasted Crockford  
Bridge Farm's Butternut Squash, Crispy Onion and Pomegranate  
kernels with their own emulsion (VG)(GF)

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## FIRST MAIN COURSE

Oven Sesame Glazsted Yamauchi Pressed Tofu,  
Organic Brown Rice Tarragon Risotto,  
Charred Brussels Sprouts Coriander Cress & Shiso,  
Cotswold Extra Virgin Cold Pressed Rapeseed Oil (VG)(GF)

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## SECOND MAIN COURSE

Roast Daube of Tindle, Irish Colcannon, Slow Roasted Swede,  
Wild Winter Chanterelle & Glazed Chestnuts (VG)(GF)

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## DESSERT

Apple & Cinnamon Mess, Vanilla Crumble, Almond Croccante,  
Homemade Coconut Custard (VG)(GF)

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE APPLIED TO FOOD AND BEVERAGE

**UNION SOCIAL**  
AT THE GANTRY