

# 3-Course Festive Savory Menu

£29.50



## TO START

### Moroccan cauli bites (VG)

spiced quinoa breaded cauliflower florets tossed in Catalina dressing, with rocket & pickled red onion  
(SULPHITES)

### caprese salad (GF/V)

fresh mozzarella, beef tomato, fresh basil, drizzled with a balsamic glaze  
(MILK, SULPHITES)

### pigs in blankets

glazed with maple syrup – with a chilli jam dip  
(GLUTEN, SULPHITES)

### fungi pig arancini

breaded pulled pork & mushroom risotto balls, with a truffle mayo dip  
(MILK, GLUTEN, SULPHITES)

### garlic & cheese flatbread (VG)

topped with mozzarella  
(MILK, GLUTEN)

## FOR MAINS

### crayfish salad (GF)

crayfish, cherry tomatoes, spring onion, cucumber ribbons & mixed leaves tossed in an orange vinaigrette, topped with pumpkin seeds  
(CRUSTACEANS, SULPHITES)

### chicken roulade (GF)

prosciutto wrapped chicken breast stuffed with mozzarella - served with mushroom risotto, rocket & finished with truffle oil  
(MILK, SULPHITES)

### plant-based hash (VG)

diced Moving Mountains® burger, new potatoes & fried portobello mushrooms, with tomato, spinach & haricot beans - finished with rocket, pickled red onions & beetroot puree  
(SULPHITES, MUSTARD, GLUTEN, SOYA)

### 712 cheeseburger

beef patty, American cheese, catalina sauce, mustard mayo, pickled red onion, baby gem, beef tomato & gherkin in a toasted brioche bun - served with chunky chips & beer battered onion rings  
(GLUTEN, MILK, SULPHITES, MUSTARD)

**vegan/ veggie?** Try the **V712!** With a Moving Mountains® patty & Applewood® vegan smokey cheese instead  
(GLUTEN, SOYA, MUSTARD, SULPHITES)

### Christmas wreath pizza

with a creamed spinach base, mozzarella, roquito pearls, pepperoni, olives and rocket  
(MILK, GLUTEN)

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## FINISH WITH DESSERT

### tiramisu (V)

(MILK, SOYA, EGG, GLUTEN)

### rhubarb & strawberry cheesecake

with a raspberry coulis & vanilla ice cream (GF)

(MILK)

### trillionaire tart

served with vanilla ice cream & toffee sauce (VG/ GF)

(SOYA)

### lemon pannacotta tart

with a raspberry coulis & lemon curd ice cream (V)

(EGG, MILK, GLUTEN)

### Christmas pudding (GF/V)

served with brandy butter

(MILK)

