



Christmas Day Vegan Tasting Menu

MULLED WINE

ROASTED BEETROOT

served with Crostini with Violife charred vegan cheese, & trio of beetroot

BREAD BOX

Sourdough, focaccia, aioli

WINTER VEGETABLE SALAD

Celeriac, carrot, charred onions with mixed seeds and herb oil

GLAZED PUMPKIN

Served with Buckwheat crisps

MOROCCAN TAGINE

Tomatoes, chickpeas, spinach and peppers

CRANBERRY AND PISTACHIO NUT ROAST

Roast potato, English sprouts, glazed carrots, braised red cabbage

APPLE & PEAR TARTE TATIN

Vegan Christmas Pudding Sorbet

PETIT FOURS & COFFEE

£70 per head.
Sittings at 1.30pm



Bookings: 01843 862502; enquiries@baytreebroadstairs.co.uk;
www.baytreebroadstairs.co.uk