



DANESFIELD HOUSE
HOTEL AND SPA

VEGETARIAN & VEGAN A LA CARTE MENU

TWO COURSES £50.00

THREE COURSES £60.00

A discretionary service charge of 12.5% will be added to all bills
Should you have any dietary requirements or allergies, please speak with your server



STARTERS

CELERIAC ROAST GARLIC SOUP (V)

PARSLEY OIL

BURRATA & BROAD BEAN PESTO (V) (N)

BASIL, PRESERVED LEMON, CONFIT ALMONDS

WINTER VEGETABLE CRUDITÉS BOARD (VE) (G)

BEETROOT HOUMOUS, PITTA BREAD

BLUSHED TOMATO & GOATS CHEESE TART (V) (G)

BALSAMIC GLAZE, ROCKET SALAD

VEGAN SCALLOPS (VE)

TRUFFLE PEA PURÉE, CRISPY VEGAN BACON BITS

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MAIN COURSES

WILD MUSHROOM & TARRAGON RISOTTO (VE) (G)

TRUFFLE OIL

POTATO GNOCCHI (VE) (G)

CHERRY TOMATOES, BABY SPINACH, CRUMBS

VEGAN BURGER (VE) (G)

TOMATO RELISH, ROASTED PEPPER HOUMOUS, TRIPLE COOKED CHIPS

BASIL & PEA ARANCINI (VE)

RATATOUILLE, TOMATO SAUCE, MICRO BASIL

ROASTED WINTER SQUASH (V) (N)

DATES, GINGER TOMATOES, SPICED DUKKHA, POMEGRANATE

SIDES £5.00

(ANY 2 SIDES INCLUDED WITH MAIN COURSE)

CREAMED POTATOES (V)

NEW POTATOES, BUTTER SAUCE (V)

GLAZED BABY CARROTS (V)

FRENCH FRIES, LIGHTLY SALTED (V)

DAUPHINOISE POTATOES (V)

MIXED VEGETABLES (V)

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DESSERTS

LEMON TART (VE)

FRUIT COULIS

SELECTION OF ICE CREAM (V) OR (VE)

STRAWBERRY, VANILLA, CHOCOLATE

CHERRY CHOCOLATE CAKE (VE)

COCONUT ICE CREAM

WINTER MIXED BERRIES (VE)

VANILLA ICE CREAM

SELECTION OF THREE CHEESES (V) (G)

QUINCE JELLY, CRACKERS

(V) VEGETARIAN (VE) VEGAN (N) NUTS (G) GLUTEN (S) SESAME

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