

a merry **MILDREDS** *christmas*

celebrate the season with our plant-based festive menu, featuring two christmas roasts, classic sides, and indulgent desserts.

2 courses 40.0 / 3 courses 45.0

starters

coconut bbq corn ribs

sticky pepper glaze, chilli coconut, coriander yogurt, mango chow

artichoke caesar salad

grilled roman artichokes, sourdough herb croutons, toasted seeds, caesar dressing, capers, crispy kale

teriyaki cauliflower cups

crumbed florets in tangy soy glaze, baby gem lettuce, carrot daikon pickles, wasabi mayonnaise

mains

chick+n, bakon & leek lattice

creamy plant chick+n and bakon with leeks and sweet potato, wrapped in golden pastry

harissa carrot loaf

apricot harissa spiced carrot roast toasted seeds

served with:

roast potatoes carrots & parsnips, brussel sprouts, carrot sweet potato puree, roast sweet potato & chestnut stuffing, creamed cabbage, gravy and side of cauliflower cheese and spiced cranberry & apple relish

christmas burger

plant chick+n burger in a brioche bun with parmesan mayonnaise, crunchy lettuce, onion rings, bacon crumble, roast sweet potato & chestnut stuffing patty with side of gravy, cranberry relish, fries and a sausage on top

desserts

dark chocolate cherry yule log

rich chocolate sponge filled with sour cherry compote & cream

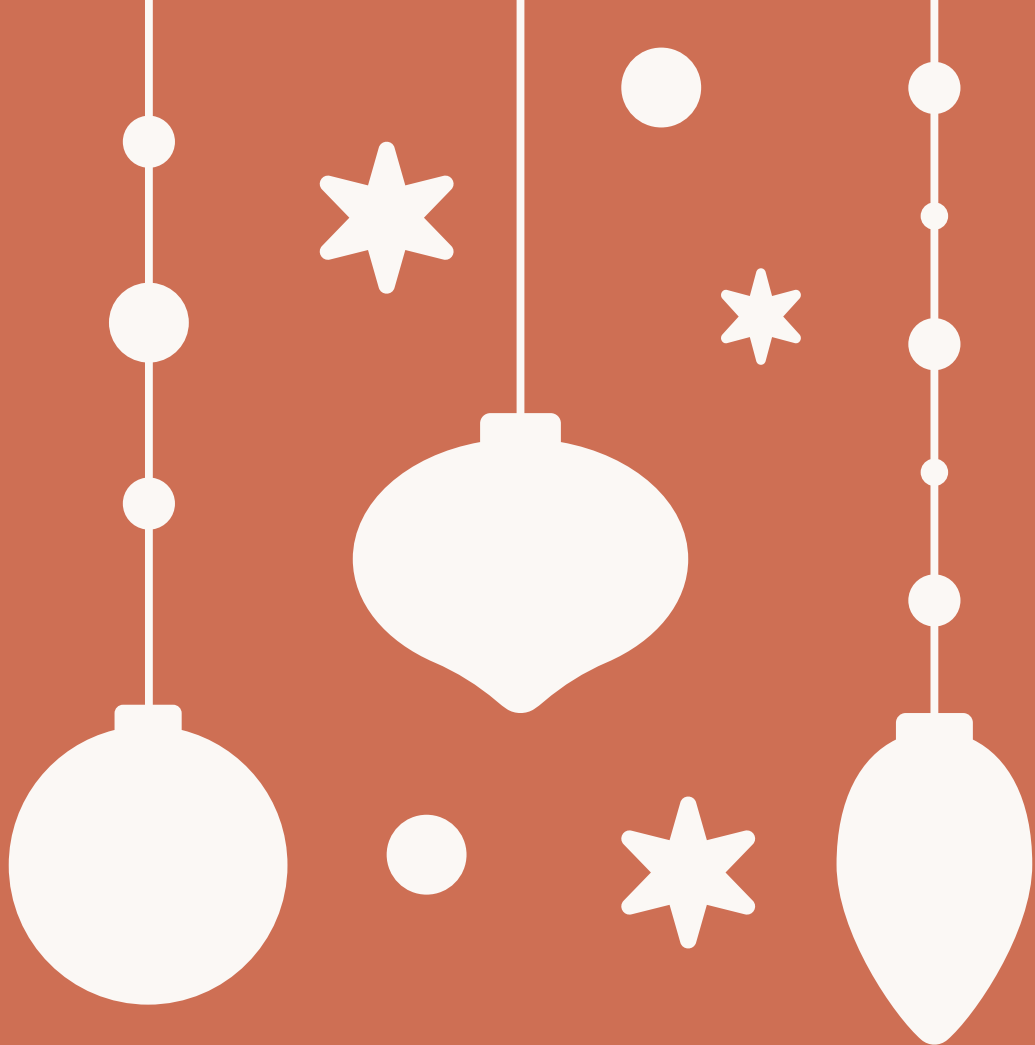
sticky toffee pudding

warm spiced date cake, apple compote, toffee sauce, vanilla ice cream

dark chocolate sea salt truffle

All our dishes & drinks are plant-based. We request guests to inform us of any allergies. As much as we strive to prevent cross-contamination, traces of allergens may be present. Since everything is freshly prepared in shared spaces and we don't have dedicated nut-free and gluten-free areas. A 12.5% discretionary service charge will be added to your bill to support our staff.

Mildreds



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