

# Camphill Café Festive Menu 2022

5<sup>th</sup> to 20<sup>th</sup> December

## Starters

**Warm Sweet Potato and Fig Salad (v, gf) \***

*Infused with Eastern Spices*

*Or*

**Brie and Mushroom Melt**

*with Walnut Sourdough*

## Main Course

**Cranberry, Lentil and Pumpkin Loaf (v, gf) \***

*Or*

**Rich Nut Truffle in a Filo Pastry Cup**

*Both main meals are accompanied by creamy garlic and nutmeg spiced potatoes, roasted roots, Brussels sprouts, red cabbage, and onion gravy. (Vegan potato available on request at time of booking, accompaniments are gluten free)*

## Dessert

**Rich Chocolate Pot with a Sticky Ginger Biscuit**

*Or*

**Frangipane topped Mince Tart**

*with Clotted Cream*

*(Vegan or Gluten free desserts are available if requested at the time of booking)*

*£20.00 for 3 courses or £16.00 for 2 courses*

**Hot Spiced non-alcoholic Punch**

**£2.00**

*The menu above has been prepared on the premises, in an environment where nuts, cheese, eggs, seeds and gluten are present. Please ask for allergy information for any of our products. We are more than happy to advise or suggest other options.*

*\*v = vegan gf = gluten free*

**Menu available between 3<sup>rd</sup> and 20<sup>th</sup> December by booking only 01908308738.**