

CAMPBILL CAFE

FESTIVE MENU 2025

Starters

Chestnut and Fig Pate (v, gf)

With Beetroot and toasted Walnut Sourdough or rice cakes

Moroccan Spiced Parsnip and Pomegranate Soup (v, gf)

with Rosemary Focaccia or rice cakes

Main Course

Nut Loaf with Cranberries (v, gf)

Mushroom, Puy Lentil and Guinness Filo Topped Pie

(Vegan and gluten free pie top available on request at time of booking) (v, gf)

Main meals are served with roasted roots, brussel sprouts, red cabbage,
onion gravy with cream, garlic and nutmeg spiced potatoes.
(vegan potato available on request at time of booking)

Dessert

Poached Pear with Chocolate and Toasted Pistachios (v, gf)

with Vegan Chantilly Cream

Frangipane Topped Festive Mincemeat Slice

with Clotted Cream

£26.00 for 3 courses. £21.50 for 2 courses. £16 for 1 course

Hot spiced non-alcoholic Punch £3.00

The menu above has been prepared on the premises, in an environment where nuts, peanuts, cheese, eggs, seeds, sesame, wheat 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 3rd & 23rd December
only by pre-booking 01908 308738.**

Non-refundable deposit for £10pp at the time of booking.

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