

Eat, drink

AND BE MERRY

Plant-based menu

CANAPÉS

Roasted vegetable croquette **VE GF**
tapenade

TO START

Wild mushroom & cannellini bean tartlet **VE GF**
pickled beets, micro herbs salad

THE MAIN EVENT

Wild rice stuffed butternut squash **VE GF**
cranberries & apricots, tender stem broccoli, roasted
pepper sauce

SOMETHING SWEET

Plant-based chocolate & peppermint pannacotta **VE GF**
cinder toffee, chocolate crumb, raspberries

THE FINALE

The Drift Inn cheese cart

VE Vegan

GF Gluten free