



Festive Lunch Menu

17, 18 & 19 December | 12pm - 2pm | 2 courses £35.00 per person

Includes a glass of Bucks Fizz or Elderflower Pressé on arrival

Main Dishes

Mushroom Wellington (v)

Large field mushrooms with stilton, spinach, leeks, garlic and thyme wrapped in puff pastry, baked until golden served with a creamy mushroom sauce, roasted small potatoes and a selection of vegetables

Roasted Aubergine & Tomato Curry (vegan) (gf)

A rich, warming curry with aubergines, tomatoes, garlic, onions, spices
Served on a bed of brown rice with an onion bhaji; mango chutney

Desserts

Tofu Chocolate Mousse with Griddled Apricots & Almonds (vegan) (gf)

Banoffee Pie (v)

served with cream

Tea/Filter coffee



Drinks

Available to pre-order

By the bottle: Prosecco £22.20; Sauvignon Blanc £18; Malbec £18

By the glass: Prosecco £7; Sauvignon Blanc £5.70; Malbec £5.70

Beer: £4.20

(v) - vegetarian (gf) - gluten free

Pre-booking and pre-ordering is essential

Email: vcafeattheinstitute@gmail.com

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