



December menu

Starters (£4.95)

Feta & chicory salad with basil olive oil dressing

Aubergine and smoked tofu wraps in spicy tomato sauce (v)

Halloumi dippers with home-made chili jam

Nutty polenta & chestnut timbale (v)

Soup of the day (v)

Main courses (£11.95)

Spinach & double cheese filo cake, with warm roasted root vegetable salad.

Jerk tempeh, rice n peas and plantain. (v)

Seitan & mushroom roast with braised red cabbage and rosemary sauté potatoes. (v)

Curried vegetable & lentil, rice based flan, accompanied with roasted garlic tomatoes.

Chestnut, and parsnip layered loaf, on a bed of caramelized carrots, with roasted potatoes. (v)

Desserts (4.95)

Pear and orange cobbler. (v)

Mango Sorbet.

Chocolate and beetroot cake. (v)

Affogato. (v)

Vegetarian cheese board.

Mince pies and xmas pudding. (v)

All dishes are vegetarian; (V) indicates vegan. We will try our best to meet your gluten free and wheat free dietary needs, please discuss your needs with the staff who will liaise with the chef.

Here at Aubergine Cuisine, we pride ourselves in cooking healthy, nutritious and tasty food, from fresh products with a hint of naughtiness when you get to the desserts. Follow us on face book and twitter; we will also keep you up to date on our website: www.aubergine-cuisine.co.uk.

