

# the Nag's Head

## Vegan & Vegetarian Evening

Tuesday 21<sup>st</sup> Jan @ £15 Per Head – Booking Essential From 6-8pm

### Vegan Options

#### To Start

##### **Mushroom Soup**

Artichoke, wild mushroom and garlic soup served with homemade mushroom bread

#### For Main

##### **Beetroot Risotto**

Rich beetroot and fennel risotto with a hint of citrus topped with freshly topped chives and charcoal salt

#### To Follow

##### **Rice Pudding**

A lightly spiced rice pudding served with a strawberry daiquiri compote

### Vegetarian Options

#### To Start

##### **Brie Bites**

Breaded wedges of brie served with homemade cranberry chutney, apples and grapes

#### For Main

##### **Halloumi Kebabs**

Roasted Mediterranean vegetable and halloumi kebabs served with caramelised flat breads, tzatziki and pickled red onion salad

#### To Follow

##### **Champagne Mousse**

Champagne mousse with black berries, whipped cream and dark chocolate sauce

**At the Nags Head we are passionate about food, our loyal customers and further developing our exciting, young kitchen talent. As such we hope to host these tasting evenings regularly throughout the year. If you have any feedback or ideas, you would like our kitchen to try at some point please leave comments below and our team would be happy to discuss.**