

# 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