

Available Lunch From 11.45am -1pm & Dinner 5.30 - 8pm

Wednesday 27th November - Saturday 21st December (not available Sundays)

* * Advanced booking, payment & pre-order only * *

2 course £28.00 / 3 courses 37.00 Inc. Xmas cracker bag

STARTER

Pearl Barley & Winter Vegetable Soup (GF*)

Herb Dumpling, warm Noa's Bloomer & garlic oil

Allanson's Farm Carrot & Cashew Parfait (GF)

Pickled Carrot & Kohlrabi, Vegetable Crackers

Roasted Apple & Squash Salad (GF)

Roasted apple, tofu feta, butternut Squash Puree, pickled celery, Crispy cumin Lentils, Rocket, Spinach & berry Vinegarette

(SHARING) Baked Camembert for 2 people (*GF)
With Granny Smith & Green Grape Chutney, warm Noa's Focaccia bread with garlic oil

MAIN COURSE

Christmas Roast (GF)

Squash, Chestnut, Date & Cashew Nut Roast, Herb Roast potatoes, Jackfruit & Orange Stuffing, turmeric Yorkshire Pudding, Braised Red Cabbage with Apple & Raisins, Cauliflower Cheese, Roasted seasonal Vegetables And red wine & onion gravy. Cranberry sauce

Massaman Curry (GF)

With Aubergine, Cauliflower, Chickpeas & squash, topped with Crispy Shallots, Golden Raisins, Sweet Tamarind Dressing & fresh Coriander served with jasmine Rice & Peas

Walnut & Butterbean Sausages (GF)

Sweet Potato Fondant, Parsnip Hash, Roasted Broccoli, Hispi Cabbage Sauerkraut, Tomato & Mushroom Jus

DESSERT

Christmas Pudding (GF) Cranberry, Brandy & White Chocolate Sauce

Chocolate & Pear Parfait (GF)

Sable, Cardamom Poached Pear, Vanilla Cream, Winter Berry Coulis, Toasted Hazelnut

Blackberry & Lemon Posset (GF)

White Chocolate & beetroot Soil, Whipped Cream & Blackberries with Pistachio Biscotti

Sticky Toffee Pudding

with Toffee Sauce, Caramelised Walnuts, Cinnamon, Apple Crisps & Vanilla Ice Cream

Reservations are for 2 hours. Restaurant Closes at 3pm lunch & 10pm dinner

VIBE PLANT BASED CAFE & RESTAURANT 9 RIDGEWAY STREET . DOUGLAS . ISLE OF MAN . 01624 612355 WWW.VIBEPLANTBASEDCAFE.COM