

# RHINEFIELD HOUSE

HOTEL

## VEGAN SEASONAL MENU

### Starters

**Roast parsnip soup £12**  
(kcal 216)

**Celeriac croquette £12.5**  
Celeriac mousse (kcal 110)

**Salt-baked beetroot £13**  
Crispy tofu, chicory, nasturtium and soy dressing (kcal 87)

### Mains

**New Forest mushroom risotto £21**  
Fresh herbs, king oyster mushroom (kcal 690)

**Charred cauliflower £19**  
Cauliflower croquette, marmite jus (kcal 249)

**Roasted courgette & red pepper £21**  
Confit fennel, Kalamata caramel (kcal 98)

### Sides £4.50 each

**New potatoes** (kcal 96)  
**Tenderstem broccoli** (kcal 131)  
**Braised cabbage** (kcal 63)

### Desserts

**Vegan lemon mousse £12**  
Gin and bergamot, seasonal fruits, lemon consomme (kcal 345)

**Selection of vegan ice creams and sorbets £7**  
(kcal 138)

**Vegan brownie and ice cream £8**  
(kcal 205)

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HOTELS

**A discretionary service charge of 12.5% will be added to your bill.**

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Prices inclusive of VAT at current rate.