



Veganista NIGHT

A collection of Victoria Holder's Vegan Cuisine throughout Europe and beyond

Check out her Facebook page and find her on YouTube



TO START

Chilled Soup of Cashew Yoghurt, Cucumber,
Dill and Olive Oil

Bread with Broad Bean and Avocado Dip



MAIN COURSE PLATTER

Tofu Curry

Pea, Spring Onion and Lentil Fritters

Mushroom Stroganoff with 'Sour Cream' and Wild Rice

Herbed Lemon Potatoes

Endive, Pear and Walnut Salad



TO FINISH

Chocolate Cake with Coconut Ice Cream

A selection of Vegan Wine available on the night



£16.95 per head

Book your table – call now on 01884 855419.

Visit www.bickleighmill.com for details.