

VEGAN

For mains please step up to the buffet for a vibrant haven of delights. Explore an array of colorful salads and globally inspired dishes, sourced and crafted with care.

Please ask you host for guidance on vegan and non gluten options available.

STARTERS

Steamed Asian buns V Ve

Hoisin & soy dressing, black sesame seeds. 204kcal

Chargrilled vegetable filo tart V Ve

Parsley dressing, herb emulsion. 370kcal

Pea & mint falafels V Ve

Natural coconut sauce, cucumber salad, crispy chick peas, pickled onion & watercress. 247kcal

Avocado pâté V Ve

Peas, red vein sorrel, pickled apple salad, sourdough toast. 327kcal

DESSERTS

Pecan tart V Ve

Maple glazed apples, chocolate sauce. 748kcal

Chocolate & raspberry tart V Ve

Chocolate sauce, chocolate raspberries. 524kcal

Rich treacle tart V Ve

Almond brittle, chocolate sauce. 583kcal

Fresh summer fruits V Ve

Waffle cone, mango & raspberry sauces. 172kcal

Dairy free ice cream available on request.

NON GLUTEN

CONTAINING INGREDIENTS

The dishes on this menu are made with ingredients which do not contain gluten. As we use other foods containing gluten in our kitchens we cannot declare or guarantee that any of our dishes are gluten free.

STARTERS

Roasted garlic mushrooms v

Parsley oil, hot mustard rarebit crouton. 421kcal

Garlic Portobello mushroom pâté v

Pickled mushrooms, roasted tomato chutney, pumpkin seeds & pine nuts. 356kcal

Avocado pâté v

Peas, red vein sorrel, pickled apple salad. 374kcal

Salmon smoked in Gloucestershire

Devilled egg, Parmesan crisp, orange dressing. 225kcal

Terrine made with

British chicken & ham hock

Chutney, salad of pickled vegetables. 190kcal

DESSERTS

Raspberry posset v

Fresh berries, raspberry shard. 539kcal

Poached pear v

Marmalade cream cheese. 339kcal

Chocolate fondant

Raspberry cream. 623kcal

Warm chocolate brownie

Salted caramel ice cream. 574kcal



Food allergy or intolerance?

Adults need around 2,000kcal per day

We take great care to prevent cross-contamination when preparing your food, however, please be aware that all our dishes are prepared in kitchens where all known allergens are present and there is also risk of allergen cross contamination through shared cooking equipment e.g. fryers. As we use other foods containing gluten in our kitchens we cannot declare or guarantee that any of our dishes are gluten free. Our menu descriptions do not list all ingredients, please advise the team of any dietary requirements when ordering. If you have a food allergy or intolerance, or just want more detail about the ingredients in our food and drinks including calories – please let our team know or scan the QR code to find out more. MK NGCI DELI 2024