NUTMEG & THYME
PLANT BASED FOODS

FESTIVE MENU 2026

Our kitchen is entirely gluten, wheat, dairy and egg free (coeliac and vegan friendly). Please let us know of any allergies or intolerances, and be aware that we work in a kitchen with celery, nuts, maize, soya, seeds.

All available for collection from 31 Lower High Street, Burford, OX18 4RN.

Hampers are available to create yourself in the shop, come and browse our goods, including our homemade Fudge, Granolas, and Nut Butters

All pre orders for both Shop and delivery two days prior please!

ORDER BY 18th DECEMBER IN TIME FOR COLLECTIONS ON or BEFORE CHRISTMAS EVE, TO ENJOY ON THE BIG DAY.
OUR SHOP IS OPEN UNTIL 2PM ON CHRISTMAS EVE.

Canapes / Small bites

Each variety serves 16 pieces

Heat for 10 mins at 180C -
Savoury-
Root Veg Rostis with Spiced Tomato chutney
celeriac, carrot & parsnip rostis served with our lightly warm spiced tomato chutney

(sulphites)

£20

Thai spiced Sweetcorn Fritters, Pea Guacamole

crispy corn & pea fritters infused with garlic, ginger, red chilli, lime leaves, served with our pea guacamole
(maize)

£20

Mini Pecan Miso mushroom rolls

miso mushroom rolls infused with red wine, herbs and spices and roasted pecans
(nuts, maize, soy, sulphites)

£20

Sweet -

Rosemary Hazelnut Millionaires bites

dark chocolate swirled with our hazelnut butter, above date hazelnut butter caramel and rosemary oat shortbread
(nuts, gf oats)

£26

Tahini Almond Maple Cookies

chewy ground almond cookies with tahini & maple syrup, topped with crushed roasted nuts

£20

Gingerbread Passionfruit Bites

Dark, rich gingerbread cake bites infused with passionfruit syrup
(maize)

£20

<u>Sides / Trimmings / Bakes / Dips</u>

<u>Tarte Tatins</u>

seasonal favourites roasted & caramelised beneath puff pastry, to be served warm
(maize)

Oyster Mushroom, Red Onion & Chestnut Tarte Tatin

Celeriac, Red Onion Tarte Tatin

Seasonal Squash, Sage & Onion Tarte Tatin

Tomato & Red Onion

Serves 4-6 slices
Re warm for 10-15 mins at 180C
Freezer friendly
allergens: maize, sulphites
Fresh + 2 days
£20

<u>Focaccias</u>
Perfect for sharing on evenings you're hosting.
Re warm for 10-15 mins at 180C
Tray of 8 large pieces £20

Rosemary & Olive

Sea Salt & Rosemary

Sea Salt & Sage

Squash & Sage

Aubergine Caponata

Mixed Olive Lemon Sage

<u>Millet Bread</u>

allergens: yeast
(our best seller & staple for those with gluten issues. Great as is, for toasting, freezing, can toast from frozen sliced. Naturally healthy with wholefood higher protein/fibre ingredients including psyllium husk.)

Millet Bread

Flax & Pumpkin seed Millet bread
allergens: yeast, seeds

Sour Cherry & Walnut Millet bread
allergens: yeast, nuts

+3 days fresh

Dips - £12

Garlic & Lemon Roasted Artichokes, Whipped Butterbean, Leek & Tahini Dip
(sesame)
Serves 6 - 8

Walnut Pomegranate Muhammara Dip
(nuts)
Serves 6 - 8

Sides

Sage & Orange infused Polenta Roasted Potatoes
aromatic crispy roast potatoes, ready to be warmed for your feast
(maize)
Serves 4-6
£24

Roasted Roots with Muhammara

roasted red pepper, pomegranate & walnut sauce to be served beneath or drizzled over caramelised root veg, topped with pomegranate & walnuts
(nuts)

Serves 4-6
£24

Roasted Crown Prince Crescents with Sage Salsa Verde & Hazelnuts

Serves 4-6
£20

refreshing, bright side salads that pair well with all dishes available

Radicchio, Roast Fennel, Mint salad with Orange & Hazelnut dressing

Serves 4-6
£20

Brussel Sprout, Celeriac & Pomegranate Slaw

Serves 4-6
£20

December Squash, Sour Cherry, Black Rice salad with rosemary & spiced roasted Pecans

chestnutty squash, tart cherries and nutty black rice with roasted rosemary pecans

Serves 4-6
£20

<u>Mains</u>

We've created a menu with a selection of meals and side dishes that can be your saving grace not only on the big days approaching but simply when you have to eat and don't have time to think about what. See below for some festive dishes as well as some winter warmers which you can stock up on for the between periods/chaotic times.

Celeriac & Hazelnut Crumble

roasted celeriac, slow cooked red onions in a herb and hazelnut butter infused bechamel, topped with an oat hazelnut crumble
(allergens: maize, soy, nuts, gf oats)

Serves 2 / 4

£10 / 20

Caramelised Leek, Sage and Cauliflower bake, Savoury Rosemary crumble

delicious nutty winter veg in a rich creamy sauce, topped with a crisp rosemary crumble
(maize, gf oats)

Serves 2 / 4

£10 / 20

Pecan, Miso Mushroom Wellington with spiced Tomato chutney

our miso mushroom and pecan roll, supersized and served with lightly spiced tomato chutney. Perfect main dish for all & vegan / gluten free guests
Allergens: nuts, yeast, maize

£30

Serves 6-8

Oyster Mushroom & Chestnut Ragu

lentil, roasted oyster mushroom and chestnut ragu slowly simmered with red wine, tomato & herbs

Serves 2 / 4

£10 / 20

Roasted Aubergine, Miso & Mushroom Shepherds Pie with Smashed Celeriac

Slowly roasted aubergine, miso and mushroom bolognese topped with creamy smashed celeriac
Allergens: soya
Serves 2 / 4
£10 / 20

Roasted Aubergine, Miso & Mushroom Bolognese

Allergens: soya
Serves 2 / 4
£10 / 20

Oyster Mushroom & Celeriac Bourguignon

Seared oyster mushrooms and roasted celeriac, simmered with woody herbs, red wine and mushroom stock, with butterbeans and roasted carrots
Allergens: celery, soya
Serves 2 / 4
£10 / 20

Desserts & Sweet Treats

Chocolate Hazelnut & Cherry Medjool dates

filled with Hazelnut Butter, topped with Sea salt and Sour Cherry
(allergens: nuts)
Batch of 12 - £24

Tahini Almond Maple Cookies

chewy ground almond cookies with tahini & maple syrup, topped with crushed roasted nuts and sesame
Serves 8

£24

Dark Chocolate Orange Mousse Cheesecake, Rosemary Hazelnut shortbread base

rich dark chocolate silken tofu mousse with orange and a touch of sea salt, with rosemary infused hazelnut oat shortbread
(gf oats, soya, nuts)
Serves 8-12 slices
£30

Spiced Banana Almond Bread with Medjool dates and Chocolate

Lightly spiced banana bread with fudgy almond flour and dates, chocolate and date molasses to sweeten
Refined sugar free
Serves 6-8 slices
£25

Gingerbread Passionfruit Cake

Dark, rich gingerbread cake infused with passionfruit syrup
Double layered - Serves 12 generous slices
£30

Chocolate Fudge Cake

dark muscovado cocoa fudge cake with a rich creamy silken tofu cream
Serves 8 slices
£30

Fudge - 200g gift bags

£7
Sea salted
Hazelnut Butter

Chocolate Mint

Wholenut spiced Maple Granola -200g bags

Lightly spiced clusters of nutty granola with a variety of nuts, warm spices and sweetened with maple and fruit syrup

£6