



NUTMEG + THYME

January Seasonal Menu

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All ingredients are 100% VEGAN and GLUTEN FREE

Freezer friendly - *

Cauliflower Schnitzels*, Mushroom peppercorn sauce*, Fennel Apple Slaw

(GF crispy breaded cauliflower fillet served on creamy mushroom sauce with slaw)

Serves 4 portions

Allergens: maize, soy,

£20

Cauliflower Katsu*, Katsu Curry sauce*, Umeboshi Plum Ginger Slaw

(GF crispy breaded cauliflower fillet served on a mild creamy Katsu curry sauce with a tangy dressed Slaw)

Serves 4 portions

Allergens: soy, maize, peanuts

£20

Hot Dandan noodles

(minced mushroom, szechuan pepper, sesame noodles tossed with homemade aromatic chilli oil, dried rice noodles provided to soak and heat fresh with sauce)

Serves 4 portions

Allergens: soy, sesame, peanut, nuts

£18

Torn Mushroom Rendang*

(finished with ground toasted coconut and lime leaf)

Serves 4 portions

Allergens: soy

£18

Spicy Grapefruit, toasted Coconut and Kale salad

(tossed with Venus black rice, aromatic chilli oil and crushed peanuts)

Serves 4 portions

Allergens: peanuts, sesame

£18

Caramelised Sesame miso Parsnip, Pomegranate Walnut salad

(tossed with Venus black rice and greens)

Serves 4 portions

Allergens: sesame, soy, nuts

£18

Creamy Black Dhal with Tomato and Grilled Pumpkin *
(Urid Dhal - black lentils in a creamy spiced fragrant sauce)

Serves 4 portions

Allergens: soy

£18

Smoked Aubergine and Spinach curry *

Serves 4 portions

Allergens: soy

£18

Crushed Hazelnut Millionaires shortbread,
Rosemary infused salted caramel *

Serves 6 slices

Allergens: soy, maize, nuts

£17

(£3 per piece at markets/stalls)

Spiced Celeriac Apple
muffins with a Pecan Date butter

Serves 6

Allergens: nuts, maize

6 for £14

(£2.50 per muffin at markets/stalls)