



# DIETARIES MENU



## DAIRY FREE

A festive arancini 'snowball' with a dairy free aioli stuffing, topped with cranberry sauce, a dusting of vegan parmesan and finished with a rocket garnish.

Slow cooked beef daube with creamy dairy free mash, savoy cabbage and a rich, sticky bourguignon sauce.

An alpine mix of vegan desserts, including rich dark chocolate and cherry torte, zingy Aperol spritz cheesecake and lemon posset pots.

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## HALAL

A festive arancini 'snowball' with a vegetarian aioli stuffing, topped with cranberry sauce, a dusting of parmesan and finished with a rocket garnish.

Slow cooked celeriac steak with buttered mash, savoy cabbage and a rich, sticky alcohol free bourguignon sauce.

An alpine sharing board to include a chocolate log with rich Chantilly cream, chocolate garnishes, gelatine free orange cheesecake and lemon posset pots.

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## ALCOHOL FREE


A festive arancini 'snowball' with a stuffing aioli, topped with cranberry sauce, a dusting of parmesan and finished with a rocket garnish.

Slow cooked beef daube with buttered mash, savoy cabbage and a rich, sticky, alcohol free bourguignon sauce.

An alpine sharing board to include a chocolate log with rich Chantilly cream, chocolate garnishes, orange cheesecake and lemon posset pots.

*THIS IS A NUT FREE MENU*

*We endeavour to cater for all dietaries and allergies,  
please do contact the YurtBar team for further information.*





# DIETARIES MENU



## GLUTEN FREE

A gluten free, festive arancini 'snowball' with an aioli stuffing, topped with cranberry sauce, a dusting of parmesan and finished with a rocket garnish.

Slow cooked beef daube with buttered mash, savoy cabbage and a rich, sticky bourguignon sauce.

A mix of gluten free desserts, including rich dark chocolate and cherry torte and lemon posset pots.

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## VEGETARIAN / PESCATARIAN

A festive arancini 'snowball' with a vegetarian aioli stuffing, topped with cranberry sauce, a dusting of parmesan and finished with a rocket garnish.

Slow cooked celeriac steak with buttered mash, savoy cabbage and a rich, sticky bourguignon sauce.

An alpine sharing board to include a chocolate log with rich Chantilly cream, chocolate garnishes, zingy Aperol spritz cheesecake and lemon posset pots.

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## VEGAN

A festive arancini 'snowball' with a vegan stuffing and egg free aioli, topped with cranberry sauce, a dusting of vegan parmesan and finished with a rocket garnish.

Slow cooked celeriac steak with creamy vegan mash, savoy cabbage and a rich, vegan bourguignon sauce.

An alpine mix of vegan desserts, including rich dark chocolate and cherry torte, zingy Aperol spritz cheesecake and lemon posset pots.

