



5 Course Menu
AMUSE BOUCHE

Beetroot and Chocolate Macaroon

Pickled Apple & Basil

STARTER

Smoked Aubergine Carpaccio

tahini sauce, pomegranate, mint and lime aioli

Crispy polenta with charred courgette

Pea puree and chilli flacks

Sweet Potato Rosti, Shallot Petals Minted Peas,

Oat Custard

Miso Baked Turnip, Lime Marmalade

Coriander & Rocket

MAIN

Sweet Potato and Coconut Curry

Kashmiri chilli, tamarind, plum tomato and fresh coriander

Harissa Roasted Butternut Squash, Carrot Purée

Moroccan Spiced Sourdough, Pecan Dukkah

Roasted cauliflower, sweet potato fritter

Moilee, pita bread

Ratatouille, ras el hanout ,

smoked tomatoes, crispy polenta

Roasted Red Pepper, Garlic Mushroom and Aubergine Roulade

Parsley pesto and Italian Vegan cheese

(Vegan alternatives available)



5 Course Menu

Sticky BBQ Tacos, Spiced Mango Salsa

Seared Baby Gem, Coriander Oil

PRE DESSERT

Balsamic Strawberries

Black Pepper Shortbread

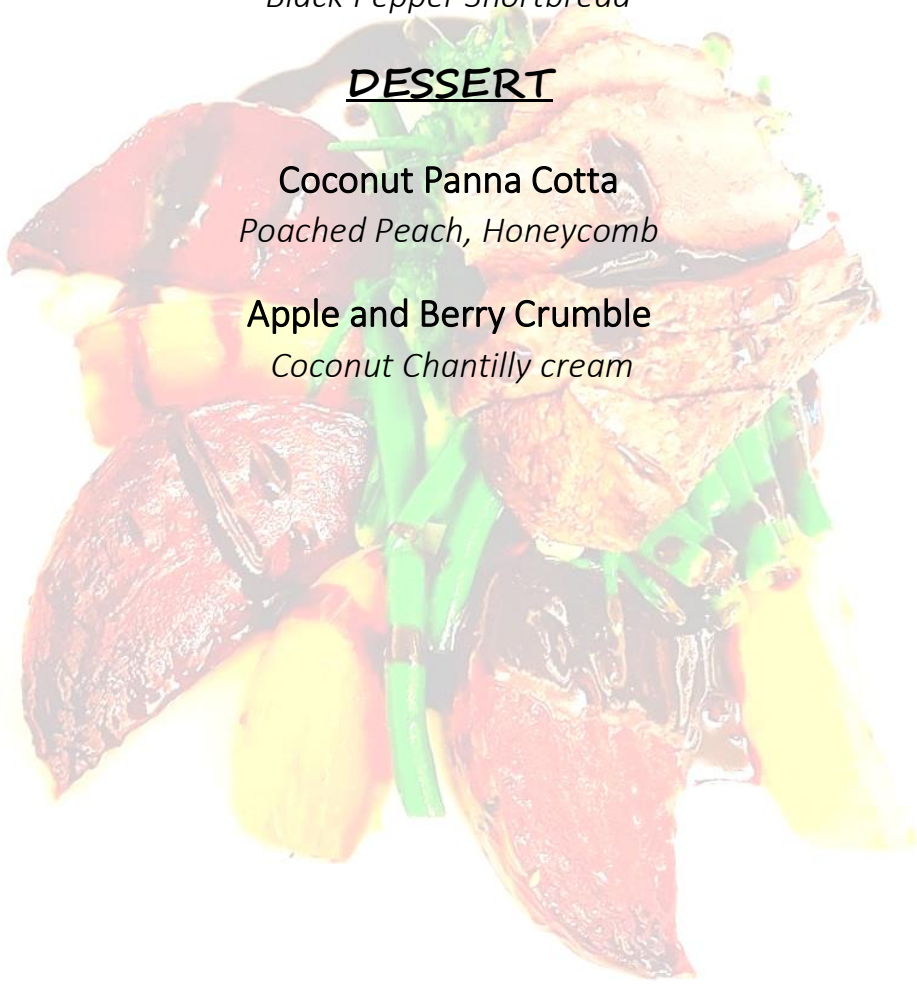
DESSERT

Coconut Panna Cotta

Poached Peach, Honeycomb

Apple and Berry Crumble

Coconut Chantilly cream



(Vegan alternatives available)