

VEGAN WINE FEAST

THURSDAY 24th May

WELCOME DRINK

Mezza di Mezzacorona Glacial Bubbly

Elegant and lively Italian white sparkling wine with rich and intense aromas of fresh orchard fruits, white peach, melon, pineapple and a note of wild mountain rose. Soft mousse, persistent bubbles and well balanced acidity.

STARTER

Pan fried heart of palm, roasted fennel, blistered nutbourne tomatoes, dill oil, and chickpea aioli

Paired with Chronus Dão Branco Aromatic and spicy – Juicy peach and fresh herbs

MAIN

Grilled peppered cauliflower steak, asparagus tempura, wild garlic and coconut béarnaise sauce pickled onion and kale salad

Paired with La La Land Pinot Noir Soft and fruity Australian red wine with silky tannins and juicy aromas of strawberry, cherry, cranberry and hint of rosemary. Oak aged.

DESSERT

Grilled pineapple, chilli and mint, raspberry sorbet, lime dressing

Paired with Urban Provence Rosé Pale and delicate Provence rose wine with crisp and well-rounded aromas of red summer fruits such as strawberry and cranberry. Floral nose. Bottle designed exclusively to Young's.