

Vegan Dinner

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First course

Squash, apple and cumin soup, parsnip bhaji and herb oil

Second course

Carrot lox 'smoked salmon' gravlax, pickled beetroot, vegan feta, horseradish 'cream' and blood orange gel

Third course

Balfour Sparkling Wine Sorbet

Fourth Course

Lemon kohlrabi schnitzel, roasted caponata, celeriac and red cabbage and potato straw

Fifth Course

Vegan chocolate fondant, candied pear, cocoa crumb and vodka cherry compote

Sixth Course

Selection of vegan cheeses, fruit pâté, grapes and crackers