

### **VEGAN SIGNATURE MENU**

#### CANAPES

Compressed watermelon with basil gel
Baby baked potatoes with truffle mayo
Vegetable sushi
Beetroot humus garden with pistachio soil
Roasted celeriac with celeriac puree

### STARTER

Marinated beets with grains citrus and sorrel

### **INTERMEDIATE**

Warm salad of new potatoes and young leeks served with leek oil & truffle essence

### REFRESHER

Blown sugar lemon filled with a lemon sorbet

### **MAIN COURSE**

Spiced textures of cauliflower with toasted almonds

# DESSERT

Coconut panna cotta with poached seasonal fruits and almond brittle

# **CHEESE**

Vegan feta with olives and oatcakes with celery flowers, dried fruit & nuts

Tea, coffee & petit fours