

NEW YEAR'S EVE

VEGETARIAN/VEGAN MENU

4 COURSES + AMUSE BOUCHE

Includes glass of sparkling wine and party favours

A M U S E - B O U C H E

Black pepper tofu Torched sticky rice, scallions

FIRST COURSE

Parsnip dumplings in broth Celeriac, sweet potato

SECOND COURSE

Poached pear and watercress salad Pistachio, Medjool dates

THIRD COURSE

Chickpea and parsley falafel Cannellini bean purée, pickled red onion, tomato cucumber salsa, vegan tzatziki

FOURTH COURSE

Pear and fig tarte Tatin Spiced filo shell, caramel sauce, pumpkin ice cream, ginger spun sugar