



PLANT BASED VEGAN WEEKLY MENU

This menu can also be used for special functions

DAY 1 - LUNCH

Chilled consommé, peas, broad beans sorrel, tomato, olive oil

Side dish: Organic spelt, summer herbs, lemon, black garlic, roast green onions

Dessert: Gooseberry, Riesling, lemon, pine nut

DAY 1 - DINNER

Starter: Carpaccio of beetroot variety, cobnuts, burnt apple purée, sherry vinegar and mustard cress

Main: Baked Roscoff onion “ farcis” charcoal rice, salt baked turnip purée
Chive soubise

Dessert: Cherry Millefeuille

DAY 2 - LUNCH

BBQ hispi cabbage

Side dish: Sticky rice, black sesame, cashew, coriander

Dessert: Roast melon, basil sorbet

DAY 2 -DINNER

Starter: Sauté wild greens, cauliflower -almond purée, roast cauliflower stem
Lemon & cumin infusion

Main: Baby onion casserole, truffled wet polenta, wild garlic, summer truffle

Dessert: Confit pineapple, cloves, peppercorns, coriander sorbet



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DAY 3 - LUNCH

Tatin of caramelized shallots

Side dish: Roasted ratte potatoes with gremolata

Dessert: Pink grapefruit terrine

DAY 3 - DINNER

Starter: Cured green vegetable ribbons, white bean purée, crisp onions & Pine oil

Main: Nut crusted slow baked aubergine, fragrant courgette, red pepper purée
Balsamic infused

Dessert: Oat milk pudding, baked banana, freeze dried raspberry

DAY 4 - LUNCH

Starter: Tajine of summer squash, preserved apricot, almond, smoked paprika
Golden raisin, sumac

Side dish: Cauliflower couscous

Dessert: Peaches & nectarines, cherries

DAY 4 - DINNER

Starter: Blackened fennel bulb, blood orange, cardamom

Main: Variety of zucchini "ragu"

Side dish: Herb gnocchi

Dessert: Pistachio milk panacotta, bay and orange reduction

DAY 5 - LUNCH

Sweet potato & chick pea chili

Sides: Lettuce"tortilla " soured soy yoghurt, coriander

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Dessert : Tartare de fruit

DAY 5 - DINNER

Starter: Vegan vichyssoise, chives, truffle

Main: Overnight baked cauliflower, crisp brick pastry chards, ras el hanout

Side dish: Bulgar wheat, citrus, mint, pistachio

Dessert: Strawberry and champagne jelly

DAY 6 - LUNCH

Starter: Tuscan beans, confit tomato, vegan aioli, salsa verde

Side dish: Polenta chips

Dessert: Chickpea meringue, summer fruit compote

DAY 6 - DINNER

Starter: Vegetable terrine, black olive purée, basil consommé

Main: Salt baked celeriac with a risotto of nuts, celery leaf and apple slaw

Dessert: Vegan chocolate and avocado delice, Coconut chantilly & Tonka beans

