



VEGAN MENU (R320 per person 2024)

TO START..... Choose **ONE** of the following (Plated per person to the table)

SPICY PUMPKIN SOUP	Served with vegan bread
VIETNAMESE SUMMER ROLLS	Julianne vegetables, avocado & marinated tofu served with a sweet & tangy dipping sauce.
GRILLED MUSHROOM	Filled with herb & almond ricotta
GRILLED RATATOUILLE KEBAB	Served with a Napoletana sauce

FOR MAIN COURSE..... Choose **ONE** of the following (Plated per person to the table)

VEGETABLE BOLOGNESE	Vegetable ragu served with linguini.
MUSHROOM STIR-FRY	Portobello mushrooms, red peppers & broccolini
VEGETABLE MOUSSAKA	Vegetable ragu between layers of grilled aubergine
ROAST VEGETABLE & QUINOA HARVEST BOWL	Served with tahini dressing
ROASTED CAULIFLOWER & BRINJAL CURRY	With steamed Basmati rice, traditional sambals & Indian salad

SOMETHING SWEET..... Choose **ONE** of the following (Plated per person to the table)

CHOCOLATE MOUSSE	Light and airy chocolate mousse made with cocoa & avocado
STICKY TOFFEE PUDDING	Moist date pudding topped with toffee sauce
VEGAN RICE PUDDING	Creamy rice pudding served with berry compote

