



TASTING MENU VEGETARIAN

1st course

White almond gazpacho, pickled grapes & herb oil

2nd course

Parsley arancini, mushroom sauté, white sesame purée, confit tomato

3rd course

Caramelised sweet potato, toasted walnuts, aubergine purée, lemon

4th course

Creamed herb polenta, grilled corn, pickled baby beets, herb oil, chives

5th course

Vanilla bean baked yoghurt, caramelised white chocolate, cocoa soil, mango sorbet, fresh seasonal fruit