

# New Year's Eve Vegan Gala Dinner Menu

## AMUSE BOUCHE

Humus Ravioli - Raviolis filled with humus, roasted vegetable ratatouille, tomatoes sauce, fresh herbs

## BREAD SERVICE

Freshly baked bread rolls, herbed olive oil, aged balsamic

## SOUP

Roasted Pumpkin with maple sauce, chives, pumpkin seeds

## STARTER

Quinoa Tofu Salad  
Multi coloured Quinoa, tofu, grilled vegetables, heirloom tomatoes, cucumber, baby spinach, avocado, pine nuts, almond flakes, pomegranate, maple caramelized walnuts, fresh herb and lemon oil vinaigrette

## SORBET

Lemon with dash of mint

## HOT DISH

Wild mushroom Risotto with grilled asparagus spears, baby rocket, confit tomatoes drizzled with parsley oil

## DESSERT

Dark chocolate cake with coconut panna cotta and red berries coulis

## PETIT FOURS

Freshly Brewed Coffee with Sweet Festive Delicacies

Price: €80.00 per person

