



Private Chef Experience Three Course Vegan Menu

Just the two of you?

Romantic dinner for two – You bring the romance, and we will bring a dreamy 3 course vegan dinner for two cooked and served just for you to celebrate your special day. Dine in The Folly or on the terrace with sea views

Starter

- Sweet potato wild garlic soup with turmeric and coconut milk. Served with rustic bread*
- Vegan mezzzo sharing platter for two*
- Burrito samosas served with guacamole dip tomato and pomegranate salad*

Main

- Irresistible risotto: bursting with colour, flavour and healthy goodness macadamia nuts, asparagus, and greens*
- Rich and creamy vegan lasagne, served with a crisp green salad and garlic bread*
- Mushroom wellington served with rosemary and thyme roasted vegetables and a red wine jus*
 - Vegetable Thai green curry served with coconut rice and garlic Nan*
 - Sweet potato and chickpea buddha bowl*

Dessert

- *Apple flapjack crumble with (V) cream*
- *Vegan chocolate and raspberry brownies served with (V) cream*
- *Sticky toffee pudding with salted caramel sauce and banana, (V) cream*
- *Fresh fruit salad served with shortbread and (V) cream*

£55 per person including a bottle of Prosecco