

AVIANTO

Christmas

LUNCH 2024
VEGETARIAN MENU



AMUSE-BOUCHE

SPICED SWEET POTATO & LENTIL SPRING ROLL

A crispy Spring Roll filled with warmly spiced Sweet Potato and Lentils, served with a lively Tomato Chutney and refreshing homemade Mint Sauce - a delightful start to the celebration!

SOUP

CREAMY MUSHROOM SOUP

A luxurious Mushroom Soup, topped with pan-seared Oyster Mushrooms, drizzled with Truffle-flavoured whipped Feta, and finished with golden Croutons - a comforting and indulgent treat.

STARTER

BLISTERED COCKTAIL TOMATOES & MARINATED BOCCONCINI ON BASIL SPONGE

A vibrant dish of blistered cocktail Tomatoes and marinated Bocconcini, set on a light Basil sponge, served with Scallops of Avocado Purée and drizzled with Chilli-infused Balsamic Reduction and Sundried Tomato oil - a colourful and flavourful beginning.

PALATE CLEANSER

LEMON & ROSEMARY SORBET

A refreshing sorbet of zesty Lemon and aromatic Rosemary, to cleanse the palate and prepare you for the next delightful course.

FISH COURSE

CREAMY ASPARAGUS & LEEK RISOTTO

A creamy risotto infused with the fresh flavours of asparagus and leek, served with parmesan cheese and a drizzle of truffle oil - a rich and elegant course to savour.

MAIN COURSE

OPEN BUTTERNUT RAVIOLI

A rustic open Ravioli filled with tender Butternut, accompanied by a hearty Three-Bean ragout and finished with a smooth Basil cream - a hearty and festive main course.

DESSERT

BURNT HONEY, ORANGE & LAVENDER PANNA COTTA

A delicate Panna Cotta infused with burnt Honey, Orange, and Lavender, served with a bright Citrus Compote and crisp Almond Tuille Shards - a sweet and fragrant conclusion to your festive feast.