

AVIANTO

Christmas

LUNCH 2024
VEGAN MENU



AMUSE-BOUCHE

STUFFED MUSHROOM CAPS WITH SMOKY BEAN & FENNEL PURÉE
Succulent Mushroom caps filled with a smoky Bean and Fennel Purée, crowned with a rich Date Compote—an earthy and indulgent bite to kick off your festive feast!

SOUP

ROASTED CINNAMON & THYME BUTTERNUT SOUP
A warm and comforting Butternut Soup, infused with the seasonal flavours of Cinnamon and Thyme, and served with a crunchy Pumpkin Seed Brittle.

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STARTER

GRILLED BEETROOT & SAGE SALAD
A vibrant salad of grilled Beetroot and fresh Sage, complemented by juicy Orange segments and glazed baby Carrots, served with a creamy Hummus Purée, toasted Pumpkin Seeds, and mixed Nuts—a colourful and festive starter.

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PALLET CLEANSER

ZESTY LEMON & ROSEMARY SORBET
A refreshing Sorbet made with zesty Lemon and aromatic Rosemary, designed to cleanse the palate and prepare you for the next delicious course.

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FIRST MAIN COURSE

EDAMAME BEAN & PEA RISOTTO
A creamy Risotto of edamame Beans and Peas, delicately flavoured with Coconut Soya Milk, and topped with a fresh Microgreen Salad—a light and refreshing dish to savour.

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SECOND MAIN COURSE

BEETROOT, SQUASH, LENTIL & KALE PHYLLO WELLINGTONS
Golden Phyllo Parcels filled with a hearty mix of Beetroot, Squash, Lentils, and Kale, served with a creamy Asparagus Velouté, roast Parisienne Potatoes, and toasted Cashew Nuts—a festive and hearty main course.

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DESSERT

STRAWBERRY & GRANOLA CRUMBLE
A sweet and crunchy Crumble made with fresh Strawberries and Granola, a comforting and satisfying dessert to finish your festive feast.