



THE STABLES

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SAMPLE VEGAN NEW YEAR'S EVE MENU

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PRE-DINNER CANAPÉS

Roasted beetroot with plant-based cream cheese and lemon zest  
Mushroom pâté with cranberry purée on toasted farmhouse bread

STARTERS

Salt-baked beetroot carpaccio  
Lemon jelly, pickled chilli, coriander emulsion, salt-roasted pine nuts

MAIN COURSE

Roasted pumpkin risotto  
Textures of pumpkin, roasted chestnuts, pumpkin oil

PRE-DESSERT

The Grove gin sorbet  
With citrus salad

DESSERTS

Textures of chocolate  
Plant-based ganache, chocolate cream, vanilla ice cream



Tables must be pre-booked at least 72 hours prior to dining.