Vibe Plant Based Restaurant

VALENTINES DINNER

SATURDAY 14TH FEBRUARY

Bookings available from 5.30 - 8.30pm (2hr)

STARTER

Roasted Carrot Skewer (gf)
Piccalilli, walnut dukkha, creamed avocado, baby capers, dill

Jhol Momo Dumplings
mushroom tofu dumplings, peanut sesame sauce, peanut chilli crunch, coriander

Curried Butternut Squash Soup (gf*)
lentil cream, pumpkin seeds, chilli tamarind oil, Noa Bakehouse bloomer

Baked Camembert **to Share** (gf*)
truffle & chestnut topping, pear & raisin chutney, warm Noa Bakehouse focaccia, fresh thyme

MAIN COURSE

Slow Cooked Celeriac Steak (gf)
cafe de Paris butter, crispy potato terrine, wilted spinach, roasted carrot, ruby sauerkraut

Beetroot & Lentil Lasagne
watercress bechamel, tarragon pesto, cashew 'parmesan', tenderstem broccoli & crispy kale

Creamy Mushroom Miso Noodles (gf)
panfried oyster mushrooms, creamy miso sauce, rice noodles, topped with crispy tempeh crumble, fresh rocket, scallion oil, nori, house 'pecorino'

DESSERT

Cherry Chocolate Mousse (gf)
balsamic cherry compote, whipped vanilla cream, brandy snap

Creme Caramel (gf)
orange & raisin confit, pistachio biscotti

Pear Frangipane Tart
warm vanilla creme anglaise, cinnamon, blackberry compote

AFTER DINNER TREAT

House made strawberry ‘tequila’ rose shot
& pistachio rose chocolate bark
Pukka Love teabags to take home

£55pp Advanced payment required
Tables are for 2 hours.
Help yourself to our fun table games, conversation jars, oracle sets & themed trivia
Book online www.vibeplantbasedcafe.com