



Vibe Plant Based Restaurant

VALENTINES DINNER

FRIDAY 14TH FEBRUARY

Bookings from 5.30/6/6.30 & 7.30/8/-8.30pm

STARTER

Manx Menu Creamy Vegetable 'Seafood' Chowder, Crispy Swede Lardons, Garlic Chives, Toasted Noa Bakehouse Rye Bread & Wild Garlic Butter (gf*)

Mushroom & Walnut 'Faux Gras', House Vegetable Crackers, Granny Smith & Green Grape Chutney, Pickled Walnut, Apple Cider Jelly (gf)

Vegetable & Sunflower Seed 'Tuna' Sushi Roll, Beetroot Mayo, Pickled Radish & Sesame (gf)

Sharing Board for 2

Baked Truffled 'Camembert', Red Onion Marmalade, Green Pea Hummus topped with Chickpeas, Crispy Shallots & Soy Toasted Seeds, Noa Bakehouse Focaccia, Garlic Oil & Balsamic, Caramelised Pear, Selection of Fresh Crudités (gf*)

MAIN COURSE

Manx Menu Beetroot & Green Lentil Lasagne, Roasted Nettle Potatoes & Crispy Kale, Red Cabbage Powder, Tarragon Pesto, Cashew 'Parmesan'

Butternut Squash, Asparagus & Mushroom Wellington, Rich Tomato & Mushroom Jus, Colcannon & Tenderstem Broccoli (gf*)

Tofu Katsu Curry, Panko Breadcrumb Tofu & Sweet Curry Sauce, Udon Noodles, Edamame, Braised Pak Choi, Spring Onion, Coriander, Peanut Chilli Crunch (gf*)

DESSERT

Manx Menu Carrot Cake Swiss Roll, Zesty Buttercream, Carrot Purée, Fennel Syrup, Apple Compote, Quinoa Crumble & Fennel

Vanilla Custard & Cashew Cheesecake, Shortbread Biscuit Base, Poached Rhubarb, Rhubarb Gel, Tuile & Mint (gf)

Chocolate Mousse, Blood Orange & Passionfruit, Beetroot & White Chocolate Soil, Whipped Lentil Cream, Pistachio Biscotti (gf)

AFTER DINNER TREAT

Tea or Coffee served with Chocolate, Hazelnut & Date 'Ferrero Rocher'

Food Pre-order & £50pp Advanced payment required
Tables are for 2 hours. Table games included

