



VALENTINE'S VEGAN MENU

£69 PER PERSON

A CURATED JOURNEY THROUGH WINE & FLAVOUR

Each course has been expertly paired by our group sommelier with a glass of wine to complement the dish.

PULATTI, PINOT GRIGIO

Friuli-Venezia Giulia, Italy | 125ml

GNOCCHI, SALSA VERDE

Shaved vegan parmesan

ZAGARE, VERMENTINO

Terre Siciliane (Sicily), Italy | 125ml

CANNIZARO HOUSE SALAD

Baby kale, edamame beans, quinoa and alfalfa sprouts

AVAMPOSTI ALTROVE

Piemonte, Italy | 175ml

RAVIOLI OF PUMPKIN & SAGE

Burnt butter, pine nuts, rucola and Parmesan

LATE HARVEST BY ROYAL TOKAJ

Hungary | 50ml

VANILLA PANNA COTTA

Baked figs

PROSECCO, EXTRA DRY NV, FIOL

Veneto, Italy | 125ml

GRILLED VEGAN HALLOUMI

Toasted pitta bread, raisin chutney

For special dietary requirements or allergy information, please speak with a member of our team before ordering. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free or fulfil dietary requirements due to possible cross contamination during production. [VGI] = Does not include any ingredients derived from animals. [VGIA] = Alternative available that does not include any ingredients derived from animals. [V] = Vegetarian. Cheese boards may contain unpasteurised cheese. Calorie content. Calculations as accurate as possible however slight variations may occur. To maintain a healthy weight, the daily recommended intake of calories for adults is around 2,000 calories a day. All of our prices include VAT. A discretionary service charge of 13.5% will be added to your bill.



For further information on allergens please scan here.

HOTELDUVIN.com

