

Vegetarian menu

To Start

Mesclun Salad with Redcurrant Vinaigrette, Whitestone Vintage Windsor Blue,
Persimmon and Pickled Radishes

Carrot-Agria Gnocchi on Caramelised Carrot Purée with Carrot Top Salsa Verde and
Dehydrated Carrot Crumble

Main Course

Grilled Eggplant Makdous with Pickled Eggplant-Walnut Sauce, Pomegranate Molasses and Herbs,
Creamy Hummus, Ebly Pilaf with Mushrooms, Za'atar Oil Flatbread

Dessert

Pavlova with Passionfruit Curd, Mixed Berry Gelato, Freeze-Dried Raspberry Powder,
Champagne-Citrus Foam

Coffee & Tea

Served in the Drawing Room