



# curry love



\* Menu \*

- starters -

## *Fermented Wild Mushroom Soup*

Wild mushrooms steamed with pernod, cream and tarragon



## *Tom Kha*

Light and delicate coconut soup with tofu  
Flavoured with lemongrass, ginger and lime



- mains -

## *Acorn Squash with wild rice and Cranberry Stuffing*

Squash stuffed with wild rice in a rich tomato and pomegranite pesto, finished with pine-nuts, toasted goats cheese, and thyme  
Caramelised Fennel hearts  
Warm red cabbage and juniper slaw & asparagus



## *Roasted Aubergine & Sweet Pepper with Mushroom Pate*

Slow cooked aubergine topped with sweet miso, pomegranate and toasted pinenuts, layered with roasted red pepper, mushrooms and 'marscarpone'  
Sauteed green beans  
Herby polenta fries



## *Sorbet Shots*

A pallet-cleansing mango ice served with fresh mint.



- sweet -

*(served with sloe gin)*

## *Blood-Orange Creme Brulee*

French custard with Grand Marnier,  
Topped with caramelised blood orange  
and cocoa nibs



## *Baked Citrus Cheesecake*

Tangy baked cashew and lemon cheesecake  
with an almond and oat base  
Garnished with cinder toffee and edible flowers



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