

At home by
FENNEL RESTAURANT

Part II: Valentines

Vegan menu

Rosemary and sea salt rustic cluster bread to share

Wild garlic whipped butter

Starter:

Bang bang cauliflower

Coriander and spring onion salad, roasted peanuts

Amuse bouche:

Mini falafel bon bon

Baby gem taco, red onion, coriander, chilli, and mango salsa

The main event:

Courgette, spelt and cumin fritter

Courgette, parsley and cashew salad

To finish:

Assiette of desserts

Hot chocolate fondant, salted caramel tart, love heart short bread and
chocolate dipped strawberries