



Plant Based Tasting

A plant-based tasting menu is a curated dining experience where each course is made entirely from plant-based ingredients, without any animal products like meat, dairy, eggs, or honey. These menus are designed to highlight the versatility, flavours, and textures of vegetables, fruits, grains, legumes, nuts, and seeds, often elevating them with gourmet techniques.

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£POR Per Person
Based on 6-8 Guests

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£POR Per Person
Based on 2-5 Guests

Matching Wine Flights £POA

Cocktail Service £POA

Due to the nature of the menu and its production it is a minimum booking of 4 guests.
For an intimate 2 guest dining experience £POA

All menus are seasonal and could change in regards to food costs, allergens are available for all menu options, these menus are examples of what can be offered but a completely bespoke menu can be devised for you. Some items are subject to change in regards to the equipment available at your chosen venue. Minimum of 25% deposit required to secure booking and must be two weeks prior your event then remaining amount paid 24 hours prior event. For more Information don't hesitate to contact me on email birtymatt@gmail.com



Plant Power

Up to 8 Guests

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Seasonal Snack

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Hibiscus & White Tea Granita, Poached Peach, Soy Custard

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Beetroot & Buckwheat Truffle

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Smoked English Tomatoes, Ricotta, Raspberry Jam, Strawberry Snow & Shiso

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Barbecued Baked Celeriac 'Lasagne', Black Bean Mole, Kimchi, Aioli & Confit Garlic Sour Dough

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Almond Semi Freddo, Fermented Cherries, Chewy Beets & Grape Juice

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Raw Cacao Gateaux, Coconut Blossom Ice Cream, Black Pepper, Toasted Macadamia & Caramel Sauce

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