

CARNIVALE

EVOLUTION LONDON 2023

MENU

Special Dietary Allergen Menu - Sample

CANAPÉS

Dill Cured Salmon
Caviar Cream Cheese Bronze Fennell (GF)

Katsu Fried Prawn,
Mango Relish, Coriander (DF)

Spinach and Butternut Squash
Empanada (DF)(VG)

Cashew Parfait, Winter Truffle Crumb,
Apple and Ginger Chutney (DF)(VG)

Feijoada Toastie, Chimichurri
Emulsion (DF)

STARTERS

Spiced Delicta Pumpkin, Roasted with Sage and Garlic, Whipped Coriander
Houmous, Pomegranate, Fig, Toasted Chickpeas Rocket Salad Cherry
Balsamic Dressing (VG)(GF)(DF)

MAINS

Traditional Roast Breast of Chicken

Paprika and Thyme Rub Caramelised
Cauliflower and Onion Purée Roast Herb
Potatoes, Sticky Parsnip, Buttered Kale,
Roast Chicken Gravy (GF)

Potato Gnocchi

Aubergine, Tomato and Basil
Pomodoro Sauce, Roast Broccoli,
Orange and Cranberry Pangratatto
(VG)(DF)(GF)

DESSERT

Millionaires' Caramel Chocolate Indulgence

Plant Based Dark Chocolate Fudge Brownie, Sunflower Praline Feuilletine,
Milk Chocolate Mousse*, Salted Caramel Date Puree (VG)(GF)(DF)

*Plant Based Milk Chocolate