

Wine and dine at The Abingdon Arms

25th May, 7pm-10.30/11pm

Veggie and vegan friendly



Canapes

Spiced mini dahl cake with red curry sauce

Cucumber, red pepper & courgette rolls with cashew, coriander, raw vegan mayo

Prosecco Via Vai, Italy

To follow

Garden peas and tarragon amuse-bouche

Eynsham asparagus, tofu, and artichoke hearts

Yealands Estate Single Vineyard Sauvignon Blanc, Marlborough, New Zealand

Scandinavian frozen berries and avocado palate cleanser

Wild mushroom arancini topped with grilled halloumi or smoked tofu
with Jerusalem artichoke puree and honey roasted celeriac

Petit Pinotage, Ken Forrester, South Africa

Wonderful super fruit salad, strawberry meringues, and sorbet

Moscato d'Asti DOCG, Biancospino, La Spinetta, Italy