

12A
THE TWELVE APOSTLES
HOTEL AND SPA

CHRISTMAS EVE
VEGAN MENU 2024

Created and Inspired by The Twelve Apostles Kitchen Brigade

BREAD COURSE

KAPOKBOS FOCACCIA

vegan butter | mushroom parfait | marinated Oakhurst olives

SNACK COURSE

POTATO CHIP CRACKER

roasted aubergine and chickpea crème | dukkha spice | green onion oil

FIRST COURSE

BURNT BAGUETTE

smoked tofu parfait | cashew nut crème | citrus gel | kumquat compote
barbeque spice

SECOND COURSE

FOREST MUSHROOM

silk tofu chawanmushi | bean salad | micro coriander | mushroom consommé | rice puffs

THIRD COURSE

ROASTED BABY MARROW

polenta crème | roast garlic croquette | chakalaka | crispy onion | roast tomato sauce
OR

OVEN BAKED CAULIFLOWER

peas | bean bolognese | oyster mushrooms | green onion oil | coconut velouté

FOURTH COURSE

BERRY & CHOCOLATE

dark chocolate mousse | forest berry gel | chocolate Aero
sherry macerated berry salad | cocoa crumble

MIGNARDISES

CHEF GINA'S FAVOURITE CHRISTMAS SWEET TREATS

(ve) Vegan (v) Vegetarian. This menu is subject to change without notice.

Menu items may contain or have traces of nuts, nut oils or may have been made alongside other products containing nuts.

12APOSTLESHOTEL.COM