

Dinner will be served before the show

STARTER

Lightly Vinegared Japanese Rice, Maki Style, Cucumber and Radish, Nori Seaweed and Tofu

-or-

Red Cabbage and Carrot Coleslaw with Mustard, Granny Smith Apple, Roasted Cashew Nut

MAIN COURSE

Papillote of Mixed Vegetables and Basmati Rice in a Green Curry Sauce, Chickpeas, Pickled Red Onions, Fresh Coriander

-or-

Farfalle Pasta, Raw and Cooked Seasonal Vegetables with Satay Hazelnut Milk and Carrot Sauce, Arugula Salad

DESSERTS

Vegan Meringue, Preserved Seasonal Fruit, Cream Chantilly Style

DRINKS

½ bottle of champagne per person, or other drinks with or without alcohol