

...the **cashew** *kitchen.....*
.....presents...

****Vegan Fine Dining ****

....inspiring RAW & COOKED foods

for special occasions & everyday decadence....x



Saturday 3rd February 2018 10am - 4pm
@ the Cashew Kitchen,
Bridge Farm, Barcombe Mills BN8 5BX

This session offers ideas, inspiration and a bit of good old fashioned *wow factor!* Insight into the unlimited possibilities of plant based cuisine will give you a better overall understanding of day to day cookery as well as fine food making!

On the day we will cover:

Canapes: Tomato consommé w avocado gelato (raw)

- Aubergine maki roll w apple glazed tempeh & wasabi cream
- Mini corn tortillas w 'pulled portabello's' & chipotle cream

Main Course: *Winter squash & white miso soup served w shitake crisps

- Apple braised tempeh, kale rosti, caponata & leaf
- almond fudge brownie (raw), griddled peach served w sloe gin ice & pistachio cream

Petite Fours: salted tahini caramels* vanilla & olive oil truffles*marzipan biscuit thins

The day includes a light lunch of canapés and then a fine dinner feast w petite fours for home time!!!!



The cost for the full session is £90pp or 2 places booked together for £160

Sessions take place @ Lewes Community Kitchen, Phoenix Works, North St, Lewes, BN7 2PE

please contact to book your place or for further details
info@cashewcatering.co.uk 07786226220