
MORA VEGAN MENU

FIRST COURSES

Tomato & Grilled Artichoke Tart,
Herb, Caper Salsa & Red Wine Drizzled

Beetroot Falafel,
Spicy Carrot Pickle, Rocket & Toasted Almond Salad

Savoy Cabbage Balls,
Filled with Persian Spiced Sweet Potato & Cranberries,
Pine Kernal & Chilli Dressing

Little Gem, Fennel, Quinoa & Roast Pepper Salad,
Cashew & Mustard Cream

MAIN COURSES

"Shepherd less Pie",
Selection of Vegetables

**Mildly Spiced, Cauliflower, Spinach,
Chickpea & Potato Curry,**
Steamed Coriander Rice

Roast Herbed Tomato & Edamame Risotto,
Basil Pesto

Toasted Fregula, Red Onion & Pepper Salad,
Garlic & Herb Croutons

DESSERTS

**Dark Chocolate Pot,
Raw Chocolate Brownie Bites,**
Crunchy Raspberries

Black Sesame Seed & Coconut Parfait,
Mango Sauce & Lychee Confit

Caramelized Pineapple,
Blackcurrant Sorbet

Blue Berry & Cashew "Semi Fredo",
Blueberry Compote

At MORA we pride ourselves on sourcing local and sustainable produce whenever possible