

→ Plated Dinner Menu

Vegan and Gluten Free

Starter

Celeriac three ways;
baked, tartare and puree,
alongside pickled mushrooms

Main course

Whole spice roasted cauliflower
and quinoa grain tabbouleh
with fermented chilli dressing

Dessert

Lemon tart with meringue and
blood orange gel



Møller Institute is committed to sustainability and minimising its carbon footprint. Wherever possible we source local, seasonal and sustainable produce. For allergen information or special dietary requirements please speak to a member of staff. Please note we cannot guarantee any of our dishes are completely free from traces of nuts.