



WHINS GREEN KITCHEN

NEW YEARS EVE

Dine at home feast 31st December

Enjoy New Year's Eve in the comfort of your own home with our selection of plant based tapas dishes.

Mouth-watering small plates all cooked and prepared at Whins green kitchen and ready for collection between 12pm and 6pm.

Ten Dishes to include

POPCORN FALAFEL WITH A BEETROOT HUMMUS DIP, ALBOUDIGAS – MEAT BALLS IN A RICH TOMATO SAUCE, GARLIC MUSHROOMS, ARANCINI- RISSOTO RICE BALLS IN PANKO BREADCRUMBS IN A TOMATO BASIL SAUCE, POTATAS BRAVAS- A CLASSIC TAPAS DISH OF FRIED POTATOES IN A SPICY TOMATO SAUCE, SPICY CAULIFLOWER WINGS COVERED IN PANKO BREAD CRUMBS SERVED WITH A RANCH DIP, FILO PIES- INDIVIDUAL FESTIVE FILO PIES FILLED WITH NUTS, CRANBERRIES, PUY LENTILS AND CHESTNUTS, BRUSCHETTA AND BASIL, MIXED SALAD.

£50.00 FOR TWO PERSONS

Desserts choose from

Portuguese Custard Tart, Tiramisu or Creamy Lime Pie £4.50

Book online at <https://sugarvineathome.com/whinsgreenkitchen/>





email or
call phone number

