

Superyacht Chef Vegan Christmas Menu Inspiration

The holiday season is the time to celebrate, and let's be honest, the main part of this festive season is the food and drink! We're all so used to and love our traditional turkey dinners, or maybe a leg of ham accompanied by duck fat roast potatoes and a nice meat gravy. But, with the rise of veganism and people opting for plant-based dishes, Superyacht Chefs will be requested to present a fine-dining Vegan Christmas Menu.

To give you a helping hand, we have put together a list of vegan festive menu items to help inspire some of the chefs who will be cooking in the galley this holiday season.

Starters

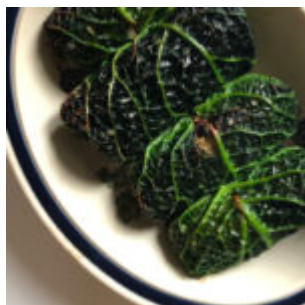
1. Falafel & fig skewers with citrus dressing



These sweet and savoury skewers combine figs roasted in the oven with falafel lightly spiced and an orange and cinnamon dip. It's an unusual combination, but once you try them, you'll never turn back.

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2. Stuffed cabbage leaves with chestnuts, cranberries, and rice (GF)



Traditional festive flavours packed into succulent cabbage leaves.

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3. Wild mushroom palmiers with green olive and truffle tapenade



Stunning mushroom palmier canapes, topped with lightly truffled green olive tapenade and served warm or at room temperature.

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Mains

1. Christmas spiced festive wellington



Packed with all the festive flavours, from cranberry to ground nutmeg and chestnuts.

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2. Sweet Potato and Cranberry Wreath



This dish is quite a show-stopper. Cooked in a puff pastry and filled with sweet roasted Christmas veg, cashew nuts, thyme and finished with the perfect cranberry sauce. This dish is perfect for any vegan Christmas menu.

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3. Vegan nut roast



Tofu gives this nut roast a creaminess that makes it seem decadent. Crunchy and full of Christmas spices, everyone will be tucking in.

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Sides

1. Balsamic Brussels Sprouts With Shiitake Bacon (GF)



Hearty roasted Brussels sprouts are tossed with a tangy cherry balsamic reduction and smoky Shiitake bacon.

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2. Winter Squash Wreaths



The perfect shaped festive dish, topped with green pesto and ruby red pomegranate seeds.

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3. Whisky & Maple-glazed Roasted Parsnips



Upgrade your parsnips with a boozy hit of whisky and the sweetness of maple syrup.

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Desserts

1. Gingerbread sticky toffee pudding



Packed with ginger and served with lashing of toffee sauce for extra indulgence. The perfect Christmas dessert.

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2. Tiramisu with kirsch and cherries



A non-traditional boozy vegan tiramisu made with coffee-soaked vanilla cake, kirsch and cherries, layered with a luscious vanilla filling.

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3. Pear & hazelnut tart (Grain-Free)



A roasted hazelnut crust filled with deliciously fragrant spiced pear and coconut cream.

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