



ADAMS
Restaurant & Events

Viridi Takeover Evening
Thursday 4th April 2019
5 courses for £21.95

BOOKINGS: 0115 910 4510



Viridi

Viridi is a pop-up vegetarian /vegan restaurant by Chef Lee Simpson

Charred cucumber, squash purée, pumpkin seeds, dill

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Slow cooked onion, mustard, sage béchamel

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Sesame and Nori tofu, wasabi, peas, pak choi

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Caramelized pineapple, basil sorbet, toasted pine nuts

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Chocolate & coffee sponge, hazel nuts, chocolate & avocado ganache

Lee set up Viridi as a way to showcase how amazing vegetables can be when you let them take centre-stage. Many of the ingredients we use on our menu are either locally sourced, foraged or grown on our allotment so you know you're eating the best produce available



Adams Restaurant & Events

The Adams Building, Nottingham College, Stoney Street, The Lace Market,
Nottingham, NG1 1NG

 @Adams_Nottm  AdamsRestaurantNottm  adamsrestaurantnottingham

To book, visit our website: www.nottinghamcollege/adamsrestaurant

We cannot guarantee that all our dishes are 100% free from nuts, gluten or their derivatives. If you have an allergy to any food items, please notify a member of staff immediately. All dishes are subject to availability. Our prices are inclusive of VAT at the current rate.