

The Merrion Hotel to launch new vegan menu at The Garden Room with author Holly White



December 2018 - The Merrion hotel is delighted to announce the launch, this January of an innovative new vegan menu created by Holly White who, in partnership with executive chef Ed Cooney and his team, has brought recipes from her new cookbook *Vegan-ish* to life in The Garden Room.

Whether you are vegan, a flexitarian or simply curious about integrating vegan meals into your diet, the new carefully-crafted menu at The Garden Room is packed with a range of colourful and flavourful dishes from White's hugely popular guide to plant-based eating.

Designed seasonally, it will sit alongside The Garden Room's all-day dining menu which features the finest artisanal Irish produce and includes plant-based starters such as Spiralized Courgetti with Roasted tomatoes, pine nuts and black olives, Holly's favourite main course of Shepardless Pie with lentils and delicious sides of Chargrilled Green Beans with caramelised onions and Crisp roasted Cauliflower with coriander. Mouth-watering desserts include Salted Caramel Tart with dark chocolate sauce and Mixed Berry and Apple Crumble with vanilla coconut cream.

Holly White, lifestyle and beauty blogger, said, "I am so pleased to bring some of my favourite recipes from *Vegan-ish* to the stunning surroundings of The Merrion hotel and to be working alongside Head chef Ed Cooney. From fresh and tasty starters, to comforting main courses and luscious desserts, this truly is my dream menu. I hope people are pleasantly surprised by how delicious eating this way can be and their perception of vegan food is forever elevated." The new vegan menu will be available at The Garden Room at The Merrion hotel from Thursday, 17th January 2019 with a three-course set menu starting from €39.

For reservations, please visit www.merrionhotel.com or call The Garden Room at 01 603 0608.

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For further information and high-res imagery, please contact Kennedy PR + Brand on 01 476 2000