

Vegetarian Menu

(Please note that this menu is available either Lunch, Early Bird or Dinner time)

Les Entrées

Melon De Saison (Vegan)

Seasonal melon served with a selection of fruits & a duo of coulis

Feuillete D'asperges & Oeuf Poche

Puff pastry case filled with warm asparagus & poached egg,
garnished with a creamy hollandaise sauce

Chevre Chaud

Breaded baby goats cheese, deep fried & served on a caramelised red onion chutney
with a wild mushroom fricassee, finished with a balsamic dressing

Lentil A Notre Façon (Vegan)

A fricassee of lentils, sun blush tomatoes, garlic mushrooms & caramelised shallots,
garnished with a rocket salad & a raspberry & shallot dressing

Soupe Du Jour

Home made soup of the day

Les Plats

Risotto Aux Champignons Sauvages

A creamy wild & Paris mushroom risotto, topped with Parmesan shavings &
accompanied with a balsamic & fresh herb dressing

Tarte Aux Deux Saveurs

Caramelised white onion & Gruyère cheese, served with rocket salad &
garnished with a trio of dressings & a crispy egg

Roulade Vegetarienne (Vegan)

A slice of potato roulade filled with roasted aubergine, roasted pepper,
asparagus & red onion marmalade garnished with a rocket salad,
drizzled with a roasted pepper dressing

Ravioli Maison

Home-made butternut & sage ravioli served on a bed of sweet potato & horseradish
purée, served on a dressed salad, drizzled with a warm caper vinaigrette

Assiette Marocaine

Grilled halloumi served on a bed of roasted butter-nut squash, chick peas,
roasted sweet potatoes, parsnips & an Israeli couscous flavoured with cumin,
served with a coriander pesto

**Important: All meals may contain nuts, please advise of any food allergies
so dishes can be adjusted**