

# Vegetarian Menu

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

## Les Entrées

### Melon Et Fruits

Seasonal melon served with honey glazed fruits & coulis

### Mousse Au Bleue Et Figue

A smooth blue cheese mousse garnished with Earl Gray marinated figs & a fig nage, accompanied by a pecan tuile

### Feuillete D'asperges & Oeuf Poche

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

### Assiette De Chèvre Aux Multiples Saveurs (V)

Deep fried goats cheese, accompanied with a red onion compote, wild forest mushrooms, lambs lettuce & a balsamic syrup dressing

### Figs Roties Aux Lentilles (VEGAN)

Roasted figs served on a lentil salad, topped with roasted pine kernels & rocket salad, drizzled with a sesame seed & caramel dressing

## Les Plats

### Ravioli Maison

Home-made butternut & sage ravioli served on a bed of purée, topped with deep fried haloumi, dressed with a vinaigrette

### Roulade Vegetarienne (VEGAN)

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

### Risotto Aux Champignons

Creamy wild mushroom risotto, garnished with a dressed rocket salad

### Tarte Traditionnelle Aux Onions

Caramelised white onion, Gruyère & fresh thyme tart, served with a rocket salad & garnished with a balsamic dressing

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