

# 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

### Aubergine Farci

Baby aubergine filled with cheddar cheese, garlic & fresh basil, presented on a bed of tomato compote, drizzled with a fresh basil pesto

### Feuillete D'asperges & Œuf Poche

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

### St Marcellin Chaud A La Gelée De Fruits

Baked St Marcellin Camembert cheese, served with a fig jelly & French toast

### Poêle De Champignons Et Lentilles (VEGAN)

Pan fried fricassee of mushrooms, lentils & caramelised white onion compote, served on toasted French bread, topped with roasted pine kernels, finished with a balsamic dressing

## Les Plats

### Ravioli Maison

Home-made spinach & ricotta ravioli served on a roasted red pepper houmous, chick peas & roasted red peppers, dressed with a fresh herb pesto

### Couscous Provençal (VEGAN)

Israeli couscous bound with tomatoes, roasted peppers, courgettes, aubergine & roasted pine kernels, drizzled with a harissa & fresh coriander dressing

### Crepe Aux Champignons

Traditional French crepe pancake filled with a light creamy fricassee of wild mushrooms & fresh tarragon, finished with a roasted garlic cream & topped with a Parmesan tuile

### Tarte Poireaux Et Safran

A creamy leek & saffron flan served in a light puff pastry tart, garnished with a sun dried tomato quennelle & rocket salad

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