

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

St Marcellin Chaud A La Gelée De Fruits

Baked St Marcellin Camembert cheese, flavoured with fresh rosemary, served with a quince jelly & French toast

Feuillete D'asperges & Oeuf Poche

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

Soupe De Jour

Please ask for todays soup

Figs Rotis Aux Lentils 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

Fresh pea & mint ravioli served on a bed of homemade chick pea houmous, finished with a honey, soy, ginger & chilli dressing

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

Risotto Aux Fromage Bleu

A risotto bound with blue cheese, leek & pear, garnished with caramelised walnuts

Colis De Legumes

Puff pastry parcel filled with a mushroom duxelle, cream cheese, spinach, asparagus & crushed hazelnuts, cooked to golden brown, served on a fresh tomato coulis

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