

Vegetarian Menu £18.50 - 2 Courses

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

Les Entrées

Melon Et Fruits VEGAN

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 today's 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 Entrées & Les Plats (Starter or Main Dish)

Choux-fleur Et Polenta VEGAN

Grilled polenta with chilled cauliflower a la grecque with lightly spiced tomatoes & yellow sultanas,
cooked in olive oil & coriander seeds, garnished with spicy cashew nuts & dressed lambs lettuce

Tofu Et Pois VEGAN

Tofu marinated in a sesame seed, soy, honey & sesame oil dressing,
set on a chilled fresh pea & mint compote

Champignons Et Celeri Au Truffle VEGAN

Grilled mushrooms stuffed with celeriac & truffle oil, served on a smooth caramelised shallot purée
& a celeriac & mustard purée, simply garnished with a rocket salad

Bhaji De La Boheme VEGAN

Sweet potato purée flavoured with fresh chilli & lime, topped with a onion bhaji served with a soya
yoghurt flavoured with fresh coriander & cucumber

Les Plats

Raviolis 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 & a red onion
marmalade, garnished with a rocket salad, drizzled with a roasted pepper dressing

Risotto Au 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

Panier De Courge Musquee Rotie

Cajun roasted butternut squash filled with diced aromatic Provençal vegetables accompanied
by grilled haloumi (optional) finished with a red pepper dressing

Desserts £6.00

Crumble Au Fruits VEGAN

Seasonal fruit compote with a homemade crumble topping with almonds baked in
the oven & served with dairy free vanilla ice cream

Gateau Au Citron VEGAN

Home-made lemon sponge cake with lemon icing accompanied by fresh
raspberries & refreshing raspberry sorbet

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