

Vegetarian Menu

£22 - 2 Courses

(Available at all times)

Les Entrées

Melon Et Fruits VEGAN

Seasonal melon served with honey glazed Eastern fruits & fruit coulis

Feuillete D'asperges & Oeuf Poche

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

Figue Rotie Aux Lentilles VEGAN

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

Panier Au Poireau et Poire

Filo pastry case filled with a creamy leek & pear compote,
topped with a Cheddar rarebit & dressed salad leaves

Baguette A La Fricassée De Champignons

Bruschetta of French bread topped with a fricassee of wild mushrooms &
a caramelised shallot purée, served with a drizzle of cream of garlic & a parsley
coulis

Soupe De Pomme De Terre Douce VEGAN

Roasted sweet potato, lime, coriander & coconut milk soup

Les Plats

Ravioli À l'Épinard & Ricotta

Handmade spinach & ricotta ravioli, set on a bed of smooth cauliflower purée,
& wilted pak choi, dressed with a saffron cream sauce

Roulade Vegetarienne VEGAN

A slice of potato & celeriac roulade filled with roasted aubergine, roasted red
peppers,
& a red onion marmalade, garnished with salad leaves & a fresh tomato & basil
sauce

Risotto A La Boheme VEGAN

Risotto flavoured with garlic mushrooms, cranberries & sage,
garnished with caramelised pecan nuts & a dressed pea shoot salad

Pithivier De Noel

Puff pastry roll filled with a roasted chestnut duxelle, cream cheese, spinach,
asparagus
& crushed hazelnuts, cooked to golden brown, served on a Cumberland dressing

Couscous Facon Du Chef VEGAN

Israeli couscous flavoured with tomatoes, chick peas, beans, diced vegetables,
butternut squash,
dried apricots & a hint of Eastern spices, garnished with a fresh mint & Harissa
pesto

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