

Vegetarian Menu

£22 - 2 Courses

(Available at all times)

Les Entrées

Melon Et Fruits VEGAN

Seasonal melon served with Eastern fruits & fruit coulis

Feuillète D'asperges & Oeuf Poche

Puff pastry case filled with warm asparagus & poached egg,
garnished with a hollandaise 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 Du Sud De La France

Filo pastry case filled with a caramelised white onion compote, seasonal cooked beetroot &
topped with gratinated goat's cheese & 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 creamy garlic & a parsley coulis

Soupe Thaïlandaise VEGAN

Homemade Thai soup consisting of fresh chilli, ginger, lemon grass,
Spring onions, coconut milk & fresh chopped coriander

Les Plats

Duo De Beignet

Duo of cauliflower & cheese beignet & a courgette, Parmesan & lemon beignet,
served on a bed of sweet potato puree, garnished with a saffron dressing

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 fresh peas, leek compote & pear,
garnished with caramelised nuts & a pea shoot salad

Pithivier De Printemps

Puff pastry roll filled with a roasted chestnut mushroom duxelle, cream cheese, spinach, asparagus
& crushed hazelnuts, cooked to golden brown, finished with a garlic cream sauce

Couscous A Ma Façon VEGAN

Timbale of Israeli couscous flavoured with tomatoes, chick peas, beans, diced vegetables, butternut squash,
dried apricots & a hint of Eastern spices, drizzled with an oriental coriander dressing

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