

Vegetarian Menu £25 - 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 deep fried beaded goat's cheese & dressed salad leaves

Baguette A La Fricassée De Champignons

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

Soupe De Pomme De Terre Douce VEGAN

Roasted sweet potato, lime, coriander & coconut milk soup

Les Plats

Roulot De Legumes

Spring roll pastry filled with oriental vegetables, presented on a sweet potato purée,
garnished with a soy, coriander, sesame, honey & balsamic 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/VEGETARIAN (Please advise)

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

Pithivier De Saison

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**