



Vegetarian Menu De Noel £27 - 2 Courses

(Available at all times)

Les Entrées

Melon Et Fruits VEGAN

Seasonal melon served with Eastern fruits & a fruit coulis

Assiette Aux Trois Saveurs

A smooth cauliflower flan, a quenelle of sun dried tomato tapenade & grilled asparagus, served on a bed of savoury granola & accompanied by a garlic saffron rouille dressing

Fricassee De Lentilles & Boudin Noir De Bury VEGAN

Fricassee of Puy lentils braised in a shallot, diced apple, grain mustard & apple juice sauce, topped with a celeriac puree & grilled vegan Bury black pudding

Panier Aux Betraves & Sorbet Au Raifort

Filo pastry case filled with a chilled seasonal beetroot, served with a horseradish ice cream & drizzled with a sesame seed caramel

Crepe Au Epinard Champignons & Oeuf Poche

Spinach & creme fraiche pancake topped with a fricassee of wild mushrooms, poached egg & drizzled with a hollandaise sauce

Soupe De Pomme De Terre Douce VEGAN

Roasted sweet potato, lime, coriander & coconut milk soup

Les Plats

Roulot Facon Coronation VEGAN

Spring roll pastry filled with leeks, celeriac, peas & golden sultanas bound with vegan cream cheese & flavoured with curry, served on a parsnip puree & garnished with a rocket dressing

Roulade Vegetarienne VEGAN

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

Risotto A La Boheme VEGAN/VEGETARIAN (Please advise)

Risotto flavoured with garlic mushrooms & chopped flat parsley, topped with crumbled goats cheese & a cranberry jam, dressed with pea shoot salad

Pithivier De Noel

Puff pastry roll filled with dried figs, spinach, chestnuts, asparagus & crushed pecan nuts, bound with cream cheese & asparagus, baked to golden brown & presented on a mirepoix of seasonal vegetables, finished with a Cumberland dressing

Couscous A Ma Facon VEGAN

Roasted butternut squash filled with an Israeli couscous flavoured with tomatoes, chick peas, beans, diced vegetables, butternut squash, dried apricots & a hint of Eastern spices, drizzled with a spicy harissa paste dressing

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