

# Vegetarian Menu £28.50 - 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 chilled pea mousse served with vegan Bury black pudding, garnished with a crispy poached egg & a bearnaise sauce

### Mille Feuille De Champignons Sauvage & Lentil (Vegan)

Vegan mille feuille of brick pastry, served with a fricassee of Puy lentils, wild mushrooms & spring onions, set on a caramelised white onion compote

### Salade D'abricots Roti & Tofu (Vegan)

A refreshing Summer dish consisting of wild salad leaves dressed with a sesame caramel, accompanied by roasted chilled apricots, an apricot puree & grilled tofu, sprinkled with toasted almonds

### Blinis A La Rocket, Betrave & sorbet Raifort

Rocket & ricotta blinis topped with a selection of seasonal beetroots, presented with a beetroot puree & finished with wasabi sorbet & a Caesar salad dressing

### Soupe De Carrot, Noix De Coco & Coriandre (Vegan)

Roasted carrot, lime, coriander & coconut milk soup

## Les Plats

### Roulot De Chevre

Spring roll pastry filled with a goats cheese, served with a beetroot fondant, a sweet potato puree & grilled pak choi, drizzled with an orange & cardamon dressing

### Polenta Aux Trois Saveurs (Can be Vegan, please advise)

A grilled herb polenta set a fricassee of wild mushrooms & peas, served with a cauliflower flan flavoured with truffle oil, accompanied by a creamy garlic sauce

### Risotto Provençal (Vegan)

Risotto flavoured with a fine Provençal ratatouille, served with homemade tomato sauce, topped with a rocket salad & roasted pine kernels

### Pithivier De Saison

Puff pastry roll filled with a julienne of leeks. Spinach, celeriac, golden sultanas & asparagus, bound with cream cheese, baked to golden brown & presented on a saffron sauce

### Poivrons Farci Au Couscous A Ma Facon (Vegan)

Roasted pepper 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**