



Vegetarian Menu De Noel £30 - 2 Courses

(Available at all times)

Les Entrées (Starters)

Melon & Fruits VEGAN

Seasonal melon served with Eastern fruits & a fruit coulis

Assiette Aux Trois Saveurs

Warm Orzo pasta tossed in a rocket pesto, accompanied by a chunky sun dried tomato tapenade, peas, grilled asparagus & tofu, topped with a garlic saffron rouille dressing

Fricassée De Lentilles & Boudin Noir De Bury VEGAN

Fricassee of Puy lentils braised in a shallot, dried fig, grain mustard & apple juice sauce, topped with grilled fresh figs & grilled vegan Bury black pudding

Panier Aux Betteraves & Sorbet Au Raifort

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

Crêpe À l'Épinard Champignons & Œuf Poche

Spinach & ricotta pancake topped with a fricassee of wild mushrooms & a poached egg, drizzled with a homemade Béarnaise sauce

Soupe De Pomme De Terre Douce VEGAN

Roasted sweet potato, lime, coriander & coconut milk soup

Les Plats (Main Courses)

Roulote Facon Coronation VEGAN

Spring roll pastry filled with leeks, celeriac, peas & golden sultanas bound with vegan cream cheese & flavoured with mild curry spices, 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 caramelised red onion chutney, dressed with a pea shoot salad

Pithivier De Noel

Puff pastry roll filled with dried cranberries, 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 red 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

(Additional Course £8.75)

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

SOME DISHES MAYBE SUBJECT TO AVAILABILITY, REPLACEMENT DISHES WILL BE PROVIDED

La Boheme Cookery Book: (Available here today £15)