



# Vegetarian Menu De Noel

## Les Entrées (Starters)

### Melon & Fruits VEGAN

Seasonal melon served with Eastern fruits & a fruit coulis

### Pomme Anna Au Boudin Noir & Œuf Poche

Crispy potato Anna flavoured with vegetarian black pudding, topped with a sun dried tomato compote & poached egg & drizzled with hollandaise sauce

### Fricassée De Lentilles Aux Figs VEGAN

Fricassee of Puy lentils braised in a shallot, dried fig, grain mustard & apple juice, topped with grilled fresh figs & tofu, finished with a sesame seed caramel

### Aubergine Farcie De Bonifacio

Roasted baby aubergine filled with cheddar cheese, basil & garlic, served on a fresh homemade tomato sauce

### Tartelette Aux Deux Saveurs

A homemade caramelised white onion & blue cheese tart, garnished with a balsamic glaze & rocket salad

### Soupe De Pomme De Terre Douce VEGAN

Roasted sweet potato, lime, coriander & coconut milk soup

## Les Plats (Main Courses)

### Roulot De Printemps Facon Oriental VEGAN

Spring roll pastry filled with sweet potatoes, butternut squash, spring onions, bean sprouts, tofu & hoi sin, set on Savoy cabbage & a julienne of vegetables, dressed with a Soy, sesame oil, orange juice, balsamic, fresh chopped coriander & sesame seed dressing

### Linguini Aux Multiples Saveures

Fresh linguini bound with a creamy saffron sauce flavoured with sun dried tomatoes, spring onions, peas & avocado, topped with a courgette beignet flavoured with thyme, lemon & fresh chilli

### Risotto La Boheme

Risotto flavoured with goats cheese, a fricassee of wild mushrooms & chopped parsley, topped with 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 baked to golden brown, presented on a mirepoix of seasonal vegetables, finished with a Cumberland dressing

### Couscous A Ma Facon VEGAN

Timbale of Israeli couscous flavoured with tomatoes, chick peas, beans, diced ratatouille, dried apricots & a hint of Eastern spices, drizzled with harissa paste, garnished with vegan halloumi

**(The 2 course menu can be a main course & dessert option if you prefer)**

Just to let you know: should you require any extra bread, potatoes, vegetables or sauce once you receive your dish, please just let a member of staff know, we will be more than happy to oblige. Bon Appétit!

**SOME DISHES MAY BE SUBJECT TO AVAILABILITY, REPLACEMENT DISHES WILL BE PROVIDED**

**IMPORTANT! All foods supplied may contain NUTS & SEEDS, please INFORM US of any food ALLERGIES or INTOLERANCES so dishes can be adjusted**