

Vegetarian Menu

Les Entrées (Starters)

Melon & Fruits VEGAN

Seasonal melon served with Eastern fruits & a fruit coulis

Pomme Anna Au Boudin Noir & Oeuf Poche

Crispy potato Anna flavoured with vegetarian black pudding, topped 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 sauce, topped with grilled fresh figs, toffue finished with a sesame seeds caramel

Aubergine Farcie De Bonifacio

Roast baby aubergine filled with cheddar cheese, basil, garlic, served on freshly home made tomato sauce

Tartelette Aux Deux Saveurs

A home made caramelised white, blue cheese tart flan accompanied with a balsamic & rocket salad

Soupe De Pomme De Terre Douce VEGAN

Roasted sweet potato, lime, coriander & coconut milk soup

Les Plats (Main Courses)

Roulot De Printemps Façon Oriental VEGAN

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

Linguini Aux Multiples Saveurs

Fresh linguini served with sun dried tomato, spring onions, peas, avocado bound in a creamy saffron topped with courgette beignet flavoured with thyme, lemon & fresh chillies

Risotto A La Bohème VEGAN/VEGETARIAN (Please advise)

Risotto flavoured with mild goat cheese, a fricassee of wild mushrooms & chopped flat parsley, topped with a caramelised red onion chutney, dressed with pea shoot salad

Pithivier L'Hiver

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 Façon VEGAN

Timbale of Israeli couscous flavoured with tomatoes, chick peas, beans, diced ratatouille, dried apricots & a hint of Eastern spices, drizzled with a spicy harissa paste dressing & topped with grilled vegan haloumi

Les Desserts £8.75 VEGAN

Roulet De Pomme

A warm spring roll filled with diced apple & golden sultanas, flavoured with vanilla, coated with sugar & cinnamon, served with vanilla ice cream & garnished with caramel

Le Crumble Aux Fruits

A ruit homemade crumble served with lemon sorbet

Les Glaces & Sorbets

Ice creams: Vanilla/Chocolate/Strawberry - Sorbets: Lemon/Mango/Passion fruit or Raspberry

Just to let you know: Should you require any extra potatoes, vegetables or sauce with your dish, please just let a member of staff know, we will be more than happy to oblige.

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

Bon Appetit!

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