

Vegetarian Menu

Les Entrées (Starters)

Melon & Fruits VEGAN

Seasonal melon served with Eastern fruits & a fruit coulis

Croquette Au Boudin Noir & Oeuf Poche

A breaded spring onion & wild garlic croquette, served with vegetarian grilled black pudding, topped with a 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 & tofu, finished with a sesame seed caramel

Aubergine Farcie De Bonifacio (Can be a main course option)

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

Le Chèvre Panne Au Deux Saveurs

Deep fried breaded baby goats cheese presented in a filo pastry basket, garnished with dressed salad leaves, roasted beetroot & orange segments, drizzled with a sesame seed caramel

Soupe De Courge Musquee 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 & hoisin, set on Savoy cabbage & julienne of vegetables dressed with a Soy, sesame oil, orange juice, balsamic, fresh chopped coriander & sesame seed dressing, served with potato wedges

Linguini Aux Champignons

Fresh linguini bound with a creamy mushroom fricassee, flavoured with spinach & vegetarian Parmesan

Risotto A La Boheme

Risotto flavoured with peas, leeks & pears, dressed with a pea shoot salad

Tartelette Aux Deux Saveurs

A home made caramelised white onion tart, flavoured with lemon & thyme, dressed with a balsamic, feta cheese & rocket salad

Poivron Au Couscous Farci VEGAN

Roasted red pepper filled with an 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 halloumi

Les Desserts £8.95 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 homemade fruit crumble served with ice cream/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