

Vegetarian Menu - 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

Grilled Vegan black pudding, set on a white onion puree, served with crispy potato pomme

Anna, a quenelle of caramelised red onion & tomato chutney,
garnished with a crispy poached egg & hollandaise sauce

Fricassée De Lentilles VEGAN

Fricassee of Puy lentils braised in a shallot, dried fig, grain mustard & apple sauce,
topped with grilled fresh figs & tofu

Le Chèvre Panne Au Deux Saveurs

Deep fried breaded baby goats cheese, presented on a dressed salad leaves,
roasted beetroot & orange segments, drizzled with a sesame seed caramel

Champignon Farci

Chestnut mushroom filled with spinach & cream cheese, gratinated with breadcrumbs,
served on a cauliflower puree, drizzled with a garlic & parsley coulis

Soupe De Pomme De Terre Douce VEGAN

Roasted sweet potato, lime, coriander & coconut milk soup

Les Plats (Main Courses)

Roulade De Pomme De Terre 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 & basil sauce

Tartelette Aux Deux Saveurs

A home-made caramelised white onion tart, flavoured with lemon & thyme, topped with
goats cheese, finished with a balsamic glaze, dressed salad leaves & new potatoes

Roulot De 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

Risotto Aux Safran

A risotto flavoured with spring onions, peas, asparagus & a sun-dried tomato compote,
garnished with crumbled feta cheese & a saffron sauce

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 & topped with vegan haloumi

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

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