

Vegetarian Menu (Available at all times)

Les Entrées (Starters)

Melon & Fruits VEGAN

Seasonal melon served with Eastern fruits & a fruit coulis

Feuille de La Bohème

Grilled Vegan black pudding & grilled asparagus, garnished with a poached egg & grain mustard hollandaise sauce, topped with a puff pastry lid

Roulot De Façon Oriental VEGAN (Main Course Option Available)

Spring roll pastry filled with sweet potatoes, butternut squash, spring onions, bean sprouts, tofu & Hoisin, dressed with a Soy, sesame oil, orange juice, balsamic, fresh chopped coriander & sesame seed dressing

Fricassée De Lentilles VEGAN (Main Course Option Available)

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

Le Crumble de Chèvre Panne Au Deux Saveurs

Seasonal roasted beetroot & goats cheese, topped with a crumble layer, cooked until golden brown, garnished with a homemade yoghurt & rocket sorbet

Champignon Farci

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

Soupe A La Tomate, Orange & Safran VEGAN

Roasted tomato, orange & saffron 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 feta cheese, finished with a balsamic glaze, dressed salad leaves & new potatoes

Fettucini A Notre De Façon

Fettucini pasta flavoured with a creamy garlic sauce, bound with asparagus spears, celeriac & peas, simply topped with fresh grated truffle & roasted flaked almonds

Risotto Aux Champignons Sauvages (VEGAN Option Available, Please Advise)

A creamy wild mushroom risotto, flavoured with tarragon & Parmesan, bound with green vegetables, spinach & peas, garnished with a rocket salad

Couscous A Ma Façon VEGAN

An Israeli couscous flavoured with tomatoes, chick peas, beans, diced vegetables, butternut squash, golden sultanas & a hint of Eastern spices, drizzled with a spicy harissa paste, topped with roasted pine kernels & a fresh mint & yoghurt dressing

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

Bon Appetit!

IMPORTANT! All foods supplied may contain NUTS & SEEDS, please

INFORM US 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