

Vegetarian Menu De Noel - 2 Courses

(Available at all times)

Les Entrées (Starters)

Melon & Fruits VEGAN

Seasonal melon served with Eastern fruits & a fruit coulis

Assiettte 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 (Can be a main course option)

Fricassee of Puy lentils braised in a shallot, dried fig, grain mustard & apple 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 & chestnuts, gratinated with breadcrumbs, served on a celeriac & truffle puree, drizzled with a garlic & parsley couils

Soupe De Pomme De Terre Douce VEGAN

Roasted sweet potato, lime, coriander & coconut milk soup

Les Plats (Main Courses)

Roulot De Noel 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

Tartelette Aux Deux Saveurs

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

Buche 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 sauce

Risotto A La Boheme

Risotto flavoured with goats cheese, garlic mushrooms & chopped flat parsley, garnished with a caramelised red onion chutney & a pea shoot salad

Fettucini A Notre De Facon

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

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

SOME DISHES MAYBE SUBJECT TO AVAILABILITY, REPLACEMENT DISHES WILL BE PROVIDED