



## THE VEGAN

### STARTERS

#### Pumpkin soup

A creamy velouté of roasted pumpkin, gently spiced with nutmeg and cinnamon.

#### Vegan meatballs on a bed of mushroom

Plant-based meatballs served on a bed of sautéed mushrooms.

#### Lentil & celery root salad

Tender Puy lentils with julienned celery root and fine herbs, dressed in a fragrant black truffle vinaigrette.

#### Tomato tart tatin G

A tart of juicy heirloom local tomatoes and caramelized shallots on golden shortcrust pastry, topped with balsamic cream

#### Olive dip

Tapenade of green olives, with dill capers, red onion and a touch of lemon ladneh, crispy onion

G - Gluten

### MAIN COURSE

#### Moroccan artichoke & spring pea tajine with lemon-Mandarin essence

A fragrant tajine featuring artichokes, mandarin oranges, lemon confit, green olives, baby potatoes and green peas.

#### Orzo pasta cacio e pepe G

Orzo pasta with baby marrow and caramelized shallots tossed with activated yeast and chervil herbs.

#### Crushed potatoes

Potato with olive oil and coriander.

#### Winter roasted root vegetables

Roasted carrots, onions, parsnips and sweet potatoes.

#### Creamed spinach

Rich creamed spinach with artichoke.

### DESSERT

#### Rose chia pudding

Rose-scented chia pudding with raspberry and almond milk.

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