



THE VEGAN

STARTERS

Pumpkin soup *N*

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 juice, 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.

G - Gluten