



VEGETARIAN MENU

STARTERS

CHILLED MELON

(Served with peach Schnapps and raspberries)

TOMATO, AVOCADO AND MOZZARELLA SALAD

(With fresh basil vinaigrette)

MUSHROOMS À LA CRÈME

(Sautéed mushrooms in white wine, garlic, spices and herbs, with a rich cream sauce)

TEMPURA CAULIFLOWER FLORETS

(Served with a sweet chilli dip)

MAIN COURSES

BROAD BEAN, ASPARAGUS AND PEA RISOTTO

(Cooked in white wine and a homemade vegetarian stock, finished with cream and garlic butter, topped with shavings of Gruyère cheese)

VEGETARIAN SAUSAGE, BEAN AND CHEESE BAKE

(Oven baked vegetarian sausage with kidney beans served in a three cheese sauce and topped with sliced tomatoes)

MUSHROOM, CRANBERRY & BRIE WELLINGTON

(A puff pastry parcel filled with mushrooms, brie, cranberry and hazelnuts)

OVEN BAKED VEGETABLE LASAGNE

(Sheets of pasta layered with fresh vegetable and a creamy white sauce topped with cheese)

FETA AND SUN DRIED TOMATO SALAD

(Drizzled with chilli oil)

SWEETS

A Selection of Sweets from our Daily Menu

ALL OF OUR VEGETARIAN DISHES ARE FRESHLY PREPARED TO ORDER