

# L'eau-t Cuisine

## VEGETARIAN MENU

### STARTER SELECTION

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#### **SOUP OF THE DAY**

Chefs Soup of the Day, served with French Bread

#### **GOATS CHEESE PARCEL**

Goat Cheese and Beetroot wrapped in Filo Pastry and presented on a bed of Leaves, with a light Chilli Dressing.

#### **MELON AND FIGS**

Pearls of Honeydew Melon, finished with a Sweet Fig and Red Wine Sauce

#### **MEDITERRANEAN CIABATTA**

Garlic Ciabatta, topped with Mediterranean Vegetables and Mozzarella Cheese Melt

#### **AVOCADO SALAD**

Avocado and toasted Almonds, in a bed of salad leaves

### FRUIT SORBET

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TO REFRESH THE PALATE

### MAIN COURSE SELECTION

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All Dishes include Seasonal Potatoes and Vegetables

#### **VEGETABLE CURRY**

Butternut Squash, Green Bean and Red Pepper Curry, accompanied with Boiled Rice.

#### **SWEET POTATO CAKES**

Sweet Potato, Leeks and Pine Nuts in a Crispy Breadcrumb Cake, accompanied by a Green Salad with a Balsamic Dressing

#### **QUORN LASAGNE**

Quorn Tomato and Spinach blended between layers of pasta, finished with a Mornay Sauce

#### **MUSHROOM, TOMATO AND MOZZARELLA STRUDEL**

Presented with a sweet Plum Tomato Sauce

#### **STUFFED RED PEPPERS**

Roasted Sweet Red Pepper, Filled with a Savoury Cous Cous, Presented on a bed of Rocket

### DESSERT SELECTION

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A CHOICE OF DESSERTS IS AVAILABLE FROM THE DESSERT MENU

### COFFEE & MINTS

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