

Canaletto Restaurant

VEGETARIAN MENU

STARTER SELECTION

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

MAIN COURSE SELECTION

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

A CHOICE OF DESSERTS IS AVAILABLE FROM THE DESSERT MENU

COFFEE & MINTS
