



## **Vegetarian dishes**

### **Starters**

A warm goat's cheese and caramelised red onion tartlet served with a dressed leaf salad

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Fricassee of mushrooms on toasted ciabatta

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Roasted Provençale soup with sippets and Parmesan

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Pea and broad bean risotto with Parmesan shavings

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Wild mushroom and Gorgonzola tart served with a micro leaf salad

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A salad of vine tomatoes, mozzarella and sweet Basil

### **Mains**

Roasted aubergines filled with squash, minted courgette, feta and walnuts

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Polenta, goat's cheese and roasted vegetable tower with a balsamic syrup

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Squash and sage Pithiver

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Roasted shallot tatin

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Cauliflower rice paella