

# Vegetarian and Fish menu

## Starters (please select one)

Lemon infused goat's cheese panacotta with olive crostini, oregano oil and tomato confit (v)

Chargrilled young asparagus with baked quail's eggs, lambs lettuce and garlic mayonnaise (v/g)

Chargrilled aubergine and goat's cheese roulade with baby roquette and fig balsamic (v/g)

Chargrilled smoked Salmon Saffron Aioli, Crispy Capers (g)

Duo of salmon: pressed terrine of confit salmon; smoked salmon, served with a pickled cucumber jelly

Smoked Trout, Wild Garlic and Ricotta Tartlet with a Fennel Vinaigrette on a Watercress Salad

Plus a selection of warm traditional bread rolls

## Mains (please select one)

Fillet of salmon/monkfish or cod on a new potato and sun blushed tomato crush with roasted mixed baby beetroots finished with a lemon thyme cream (g)

Chargrilled sea bream on garlic mash with tomato gremolata and chives

Roasted loin of cod/monkfish or salmon star anise mash with a pea and red chilli broth finished with tomatoes on the vine (g)

Trio of pasta: spinach cannelloni, butternut squash ravioli and a truffled mushroom lasagna

Creamed leek and shitake mushroom risotto cakes with goat's cheese reduction

Pumpkin cannelloni with roasted wild mushrooms and parmesan cream

## Puddings (please select one)

Sliced poached pears on cinnamon shortbread with dark berry jus and pear crisp

White chocolate torte with set cherry mascarpone and almond tuile

A sweet baked fig clafoutis with balsamic crème fraîche

Lemon tart brûlée with lemon juice sorbet

Blackcurrant and basil fool in a white chocolate cup with a crispy cinnamon stick

Warm chocolate brownie slice with a chocolate cone of raspberry sorbet

