

# Sample Menu

## Vegetarian Lunch

Designed for the whole table only.

5 VEGETARIAN COURSES £95 PER GUEST

7 VEGETARIAN COURSES £140 PER GUEST

\* This symbol indicates a dish served as part of our 5 course menu.

RAYMOND BLANC  
GARY JONES & BENOIT BLIN ET  
LEUR ÉQUIPE VOUS SOUHAITENT  
"BON APPÉTIT"

LE GAZPACHO \*

Chilled gazpacho, cherry tomato and olives

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LA BETTERAVE \*

Terrine of garden beetroot, horseradish sorbet

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L'AGNOLOTTI \*

Ricotta and honey agnolotti, tomato essence

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LE RISOTTO \*

Risotto of spring garden vegetables and chervil cream

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LE FROMAGE

Vegetarian cheese served  
with seasonal accompaniments

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LE CAFÉ

Fraîcheur cappuccino

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LA FRAISE \*

A theme on one flavour – strawberry

Any dish from either of our set menu's may be exchanged  
for a "Spécialités du Moment" item at a cost of £25.00

This menu is available from 11:30am to 2:00pm  
Excluding weekends and bank holidays.

# Sample Menu

## Vegetarian Dinner

Designed for the whole table only.

7 VEGETARIAN COURSES £190 PER GUEST

RAYMOND BLANC

GARY JONES & BENOIT BLIN ET

LEUR ÉQUIPE VOUS SONDENT

Any dish from our set menu may be exchanged for a "Spécialités du Moment" item at a cost of £25.00.

"BON APPÉTIT"

This menu is available from 6:30 pm to 9:00 pm.

LE GAZPACHO

Chilled gazpacho, cherry tomato and olive

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LA BETTERAVE

Terrine of garden beetroot & horseradish sorbet

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LE CRESSON

Watercress purée, hen's egg & toasted hazelnut

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LA COURGETTE

Courgette flower tempura, saffron, peas, broad beans & Jersey Royals

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LES LEGUMES DU JARDIN

Risotto of our garden vegetables & herbs, tomato & olive

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LE CASSIS

Blackcurrant soft meringue, Bourbon vanilla & rosemary

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LE CHOCOLAT

Textures of coconut & Granada chocolate grand cru

Any dish from our set menu may be exchanged for a "Spécialités du Moment" item at a cost of £25.00.

This menu is available from 6:30 pm to 9:00 pm.