

# PRIVATE ROOM VEGETARIAN OPTIONS

*57.50 per person*

## STARTERS

Crème Vichysoisse

Spinach, Watercress & Goats' Curd Tart

Avocado Vinaigrette (vg)

Croustade of Quail Eggs & Hollandaise



*The following dishes can be served  
as a starter or main course:*

Superfoods Salad (vg)

Eggs Florentine

Beetroot Tartare with Soda Bread and Toasted Seeds (vg)



## MAIN COURSES

Gnocchi, Heritage Tomatoes, Stracciatella and Basil

Fried Duck Egg with Bubble & Squeak and Wild Mushrooms

Soufflé Suisse with a Gem Salad

(vg) **Vegan**

*Please inform your server if you have any  
food allergies or special dietary needs.*

