

CREAMY MUSHROOM SOUP WITH CRISPY CROUTONS

GOAT'S CHEESE PARCEL SERVED WITH ROCKET SALAD, ROASTED NUTS, AND AN OLIVE OIL AND HONEY VINAIGRETTE

SLOW-COOKED BEEF FILLET WITH POTATO GRATIN, SEMI-DRIED TOMATOES, AND RED WINE SAUCE

CHOCOLATE FONDANT WITH RASPBERRY MOUSSE AND MINT

## **VEGETARIAN AUTUMN MENU**

CREAMY MUSHROOM SOUP TOPPED WITH CRISPY CROUTONS

GOAT'S CHEESE PARCEL SERVED WITH ROCKET SALAD, ROASTED NUTS, AND A SMOOTH OLIVE OIL AND HONEY VINAIGRETTE

BLACK GARLIC AND TAMARIND-GLAZED PORTOBELLO WITH BELUGA LENTILS, SEMI-DRIED TOMATOES, AND VEGAN RED WINE SAUCE

CHOCOLATE FONDANT WITH RASPBERRY MOUSSE AND FRESH MINT