

# PRIVATE ROOM VEGETARIAN OPTIONS

65.00 *per person*

## STARTERS

Soupe Crème DuBarry  
*with a rarebit croûte*

Spring Vegetable and Goats' Curd Tart

Avocado Vinaigrette (vg)

Croustade of Quail Eggs & Hollandaise



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

Heritage Beetroots, Mâche and Goats' Curd Salad (v)

Eggs Florentine

Endive Fourme d'Ambert and Grape Salad



## MAIN COURSES

Gnocchi, Heritage Tomatoes, Basil and Stracciatella

Fried Duck Egg with Bubble & Squeak and Wild Mushrooms

Mushroom Stroganoff with Herbed Spätzle

Soufflé Suisse with a Gem Salad

(vg) **Vegan**

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

