



# Vegetarian Suggestions

*Sample Menu (changes quarterly)*

*All available as alternatives to appetisers and main courses on fixed price brasserie lunch, supper, dinner and Sunday lunch menus.*

## **Appetisers**

**Soup** - Vine ripened plum tomato, mild roast garlic, "Welsb Rarebit"

**Melon** - Honeydew pearls, cantaloupe sorbet, water melon jelly

**Pasta\*** - Hand made Durum wheat penne, tomato Provençale, fresh Parmesan

**Egg Benedict** - Poached egg on toasted briôche, wilted spinach, Hollandaise sauce

**Cauliflower\*** - Tempura fried cauliflower florets, cauliflower & vanilla purée, curry oil

*\* available as main courses*

## **Main Courses**

**Mushrooms** - Deep-fried button, creamy garlic flats, marinated wild

**Risotto** - Pea risotto, poached free range egg yolk, fresh Parmesan

**Curry** - Lightly curried vegetables, Bombay potato, fragrant sticky rice (available with or without mushrooms)

**Gnocchi** - Potato gnocchi rolled in parsley butter, air dried plum tomato, basil oil

**Stroganoff** - Quorn and seasonal vegetables flamed in Cognac, paprika cream, braised rice (available with or without mushrooms)

## **Vegetables**

*All main courses are garnished with an appropriate potato, bean or pasta dish and accompanied by a small dish of seasonal British vegetables or a tossed salad. Please feel free to ask for more vegetables.*

## **Desserts and Cheese**

*Most desserts are suitable for vegetarians and we are always happy to prepare fresh fruit. You are offered a choice of 6 farmhouse cheeses, each from within 50 miles of Fairlauns, at least one of these will be made using vegetarian rennet.*

## **Free-trade coffees, teas and herb infusions**

*A choice of tea or coffee is included in fixed price menus.*

*Each of the above dishes may be taken as an alternative to any dish on our fixed price menus.*

*Dishes may also be ordered and charged for individually -  
fresh bread & appetisers £7.50, main courses £18.50,  
desserts or cheese £6.95, coffee & petit fours £3.95.*