



## Winter Menu 2021/22

Option 1 – Vegetarian

350€ per person per week

### Day 1

Salade de Savoie – Mache lettuce, aged Comté, smoked chanterelles, crispy shallots, charred croutons, walnuts, walnut oil and red wine vinegar dressing

Caprese tarte, breaded mozzarella, heritage tomatoes, sun-blushed tomatoes, pesto, micro-herbs

Peaches, raspberries and lemon ice cream

### Day 2

Pea and basil velouté, pea shoots, fresh peas, flowers, basil oil

Oven-roasted cauliflower steak, lemon and fennel arancini, dill beurre blanc, dressed frisée and radicchio, flowers

Passion fruit meringue pie

### Day 3

Vietnamese spring rolls, sweet chilli sauce, micro-herbs

South-east asian curries: Thai veggie Massaman, Cambodian vegetable, Sri Lankan Parippu dhal, jasmine rice

Frozen mango parfait, mango strawberry mint and lime salsa, coconut sorbet

#### Day 4

Greek salad: tomatoes, cucumber, olives, feta, mint and olive oil

Harissa-charred halloumi, ratatouille-stuffed globe courgette, rosemary spiked veggie boulangère potatoes, red wine sauce

Chocolate mousse, raspberries, mint

#### Day 5

Panzanella chargrilled bruschetta, pesto, balsamic glaze

Field mushroom, courgette ribbons, pinenuts, artichokes, cherry tomatoes, new potatoes, parsley, basil, lemon purée, parsley purée

Red fruit crumble, fresh berries, crème anglaise

*Premium bottled wine or artisan locally brewed beer included with dinner*

#### Also included:

Continental breakfast on 7 mornings

Different hot option for breakfast on 6 mornings

Afternoon tea on 5 days

Welcome drinks and canapés on the first night

#### Extras:

Extra course of cheese on 5 days: 25€ per person

