



# La Place

Hotel & Country Cottages

## Vegan Menu Spring 2024

### To Begin

#### **Falafel VG GF V**

Spinach, Chickpea & Tomato Patie, Shallot Relish, Chilli Oil, Coriander, Micro Herbs

#### **Vegetable Samosa VG GF V**

Shredded Bay Gem, Tomato Concasse, Tamarind & Chilli Dip

#### **Oven Roasted Asparagus VG GF V**

Garlic Crisps, Pepper Salsa, Basil Oil, Shallots & Micro Herb Garnish

#### **Roast Pumpkin Soup VG GF V**

Spiced Croutons, Herb oil, Pea Shoots

### To Follow

#### **Roasted Aubergine & Chickpea Curry**

Scented Rice, Paratha VG or Poppadum GF V

#### **Caramelised Cauliflower Steak**

Tempura Vegetables, Glazed Vine Tomato, Porcini Mushroom Dust, Crispy Leeks, (Soft Poached Egg), Basil Oil, Balsamic Reduction VG GF V

#### **Penna Pasta**

Spinach, Truffled Wild Mushroom, Tomato, Toasted Pine Nuts, Pea Shoots VG GF V

#### **Broccoli, Red Pepper, Risotto & Polenta Cake**

Spinach Ragu, Confit Tomato, Garlic, Crispy Leeks VG GF V

### To Finish

#### **Coconut Milk Creamed Pudding VG GF V**

Grated Fresh Nutmeg, Cardamom, Almonds

#### **Apple & Rhubarb Crumble VG GF V**

Plant Based Pouring Cream

#### **Ruby Port Poached Pear VG GF V**

Cinnamon, Star Anise, Port Reduction, Champagne Sorbet

#### **Lemon & Limoncello Posset VG GF V**

Fruit Coulis, Fresh Berries

### The End

**Illy Filter Coffee, Selection of Tea Infusions**

Artisan Chocolate

**2 Course Menu & Illy Filter Coffee £39.00**

**3 Course Menu & Illy Filter Coffee £45.00**

### Food Allergies & Intolerance

If you suffer from a food allergy or intolerance, please inform a member of our service team who will be happy to assist when placing your order

**V – Vegan / VG – Vegetarian / GF – Gluten free**