Stock Hill

VEGETARIAN MENU

A little appetiser courtesy of the chef

Starters

Poached Mushroom Ravioli
Sweet Red Pepper Coulis

Grilled French Goats Cheese
Cabbage Vinaigrette

Avocado Pear, Sunblush Tomato
Balsamic Vinegar Dressing

Cauliflower Royale
Tomato and Brandy Mayonnaise

Main Course

Autumn Vegetable Pancake Wrap
Parmesan Gratin

Escalope of Aubergine filled with Horseradish Cream
Dipped in Breadcrumbs shallow fried
Thyme Crushed Potatoes, Buttered Savoy

Sautéed Field Mushrooms a la Crème
Onion Risotto Risibisi

Garden Nutmeg Swiss Chard
Topped with a lightly Poached Egg "Béarnaise"
Parsley New Potatoes