



La Place

Hotel & Country Cottages

Vegan Menu Autumn 2024

To Begin

Falafel VG GF V 1, 6, 7, 12, 13, 14

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

Vegetable Samosa VG GF V 1, 6, 7, 12, 13, 14

Shredded Bay Gem, Tomato Concasse, Tamarind & Chilli Dip

Oven Roasted Asparagus VG GF V 1, 6, 7, 9, 14

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

Roast Pumpkin Soup VG GF V 1, 6, 7, 12, 13, 14

Spiced Croutons, Herb oil, Pea Shoots

To Follow

Roasted Aubergine & Chickpea Curry 1, 2, 6, 12, 14

Scented Rice, Paratha **VG** or Poppadum **GF V**

Caramelised Cauliflower Steak VG GF V 1, 4, 7, 14

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

Penna Pasta VG GF V 1, 6, 7, 10, 12, 14

Spinach, Truffled Wild Mushroom, Tomato, Toasted Pine Nuts, Pea Shoots

Broccoli, Red Pepper, Risotto & Polenta Cake VG GF V 1, 6, 14

Spinach Ragu, Confit Tomato, Garlic, Crispy Leeks

To Finish

Coconut Milk Creamed Pudding VG GF V 7, 10, 14

Grated Fresh Nutmeg, Cardamom, Almonds

Apple & Rhubarb Crumble VG GF V 7, 13, 14

Plant Based Pouring Cream

Ruby Port Poached Pear VG GF V 1, 14

Cinnamon, Star Anise, Port Reduction, Champagne Sorbet

Lemon & Limoncello Posset VG GF V 7, 14

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

1 Celery 2, Cereals / Gluten 3, Crustaceans, 4, eggs 5, Fish 6, Lupin, 7, Milk 8, Molluscs 9, Mustard
10, Nuts 11, Peanuts 12, Sesame Seeds 13, Soya 14, Sulphur Dioxide / Sulphites