

# AT THE BLUE DOOR BISTRO

## TABLE D'HOTE MENU

### STARTER

CARROT & RED LENTIL SOUP (VG)

*coconut milk*

STEAMED ASPARAGUS & POACHED EGG (V)

*spinach & leek pancake, Hollandaise sauce*

HERITAGE TOMATOES & BURRATA SALAD (VG)

*basil oil*

### MAIN

PROSCIUTTO WRAPPED CHICKEN BREAST

*Gorgonzola, Cavolo Nero*

PRAWN STROGANOFF (GF)

*basmati rice*

PASTA PRIMAVERA (VG)

*spring vegetables, marinara sauce*

### DESSERT

BEA TOLLMAN'S CHEESECAKE 🍷

*honeycomb ice cream*

SELECTION OF ICE CREAMS & SORBETS

COCONUT PANNACOTTA (VG)

*fresh fruit, passion fruit sorbet*

*If you require information on the allergen content of our foods, please ask a member of staff and they will be happy to help you.*

*All prices are subject to a discretionary 15% service charge.*

🍷 A favourite signature dish of Mrs T, our Founder and President | (VG) Vegan