

AT THE BLUE DOOR BISTRO

TABLE D'HOTE MENU

STARTER

CREAM OF AUBERGINE SOUP (VG)

Toasted cumin, coriander pesto, sour cream

ROASTED BUTTERNUT SQUASH SALAD (VG)

Hummus, pine nuts, feta, dates

SPINACH & RICOTTA TORTELLINI

Pancetta, sage, pine nuts

MAIN

CORN FED BREAST OF CHICKEN

Roasted pumpkin, parsnip puree, red wine jus

PRAWN STROGANOFF

Basmati rice

WILD MUSHROOM RISOTTO (VG)

Baby spinach. Salsa Verde

DESSERT

BEA TOLLMAN'S BAKED VANILLA
CHEESECAKE 🍷

Honeycomb ice cream

BUTTERSCOTCH PANNA COTTA (VG)

Blackberries and gingerbread crumb

BLACKFOREST GATEAU

Raspberry sorbet, crème fraîche

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