

# 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