

**BURGUNDY CHATEAU**  
**VEGETARIAN MENUS**

**CANAPÉS**

**BEIGNETS**

- Broccoli tempura & soy gel (v)
- Onion fritters (v)

**BROCHETTES**

- Shitake mushroom, waterchestnut & mirin (v)

**CROSTINIS**

- Whipped goat cheese & melon confit (v)

**CONES**

- Truffled parmesan panacotta & red pepper foam (v)

**SPOONS**

- Watermelon, feta, olive & mint (v)

**VERRINES**

- Green gazpacho (v)

**STARTERS**

- Asparagus, pea purée & sauce paloise
- Courgette flower, truffled pea mousse & beurre blanc (\*\*)
- Charred purple sprouting broccoli, poached Hens egg, beurre rouge & persillade
- Sautéed girolles, sorrel gnocchi, chard, lemon & parmesan (\*\*)
- Warm globe artichoke, soft egg, girolles & sauce béarnaise (\*)
- Watercress velouté, whipped goats cheese, watercress pesto

**MAINS**

- Broad bean & pea croquettes, vine roasted tomatoes, salsa verde, wilted gem
- Fricassée of vegetables, morrels & herbs
- Roasted cauliflower, quinoa, mint, yoghurt, toasted almonds & lemon oil
- Mushroom bourguignonne, confit potatoes, spring greens
- Mushroom pithiviers, braised little gem & garlic velouté (\*\*)
- Roasted vegetables, pearl barley, caramelized shallots, beetroot & red wine sauce
- Spring vegetable croquette & sauce soubise (\*)

(\*) or (\*\*) means premium options