

MHOR

vegetarian menu

Thai Spiced Vegetable Spring Roll with soy dipping sauce, pumpkin puree, micro shoots
Roasted Artichoke, Vine cherry Tomato's, smoked Aubergine Tapenade & basil pesto
White Asparagus, Balquhidder chanterelles, summer truffle & classic Hollandaise
Morel Mushroom Tortellini's in a fricassee of wild mushrooms, spinach and a ceps froth

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Homemade puddings

Millefeuille of Iced Lemon Meringue

Warm Dark Chocolate Fondant with poppy seed biscuit and crispy tuile

Vanilla Cremeaux Tartlet with strawberries in scented liquor

Trio of Chocolate Mousses – orange, coffee and white cardamom chocolate

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A selection of British & French cheeses, fig and onion chutney and homemade oatcakes

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pudding wines available by the glass

Samos Vin Doux, 2005, Muscat, Greece ~ £6.00

Chateau des Eyssards, 2002, Saussignac, France ~ £7.00

Clos du Portail, 2004, Graves Superieures, France ~ £7.00

Maury Solera, 1928, Fortified wine, France ~ £9.00

Lillypilly, Shiraz, 1995, Riverina, Australia ~£ 9.00

Lillypilly, Noble Blend, 2002, Riverina, Australia~ £ 9.00

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