

# VEGETARIAN MENU

## STARTERS

### Wild Mushroom Crostini

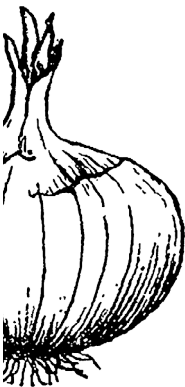
Poached quail egg, micro salad & truffle balsamic dressing

### Beetroot Carpaccio

with parmesan shavings, truffle dressing & focaccia croutons

### Warm Goats Cheese Salad

Pistachios, hazelnuts, heritage beetroot & orange honey dressing



## MAINS

### Grilled Crottin Cheese

Curly kale, roast butter squash, pickled raspberry onions, baby carrots & lemon butter sauce

### Pea and Asparagus Risotto

Poached egg, rocket salad & parmesan

### Roast Aubergine

Sundried sun blush tomato sauce mixed with wild mushrooms, micro salad & homemade parsley pesto



## DESSERTS

### Famous Boat House Pavlova

Fresh raspberries, passion fruit, whipped cream & raspberry coulis

### Lemon Tart

with fresh fruits

### Sticky Toffee Pudding

Vanilla ice cream & toffee sauce

#NationalVegetarianWeek2017

Take the challenge! [theboathouseje](http://theboathouseje)

2x Courses £17.95

3x Courses £21.50

THE BOAT HOUSE  
BAR & RESTAURANT