

# Vegetarian Menu

## Starters

**Smashed Avocado on Toasted Sourdough**  
with a soft poached egg

**Chilled Beetroot Soup**  
with sour cream and chive

**Poached Pear**  
with blue cheese, walnut & red wine dressing

## Main Courses

**Wild Mushroom Ravioli**  
with truffle oil, wild rocket

**Warm Nicoise Salad**  
finished with pesto, grilled goat cheese

**Roasted Vegetable Strudel**  
with red pepper coulis, garlic roasted potatoes

## Desserts

**Homemade Belgium Chocolate Mousse**  
with amoretti crumb & New Forest ice cream

**Mascarpone & Lime Cheesecake**  
served with blueberry compote

#NationalVegetarianWeek2017

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

2x Courses £18

3x Courses £23



THE FARM HOUSE  
BAR & RESTAURANT