

THE BLUE DOOR BISTRO

TABLE D'HÔTE MENU

TO BEGIN

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

SIGNATURE MAINS

DUCK RAGÚ STROZZAPRETI PASTA

Aged Parmesan, confit tomato

PRAWN STROGANOFF (GF)

Basmati rice

WILD MUSHROOM RISOTTO (VG)

Baby spinach, salsa verde

TO FINISH

BEA TOLLMAN'S BAKED VANILLA CHEESECAKE 🍷

Fruit coulis

BUTTERSCOTCH PANNA COTTA (VG)

Blackberries and gingerbread crumb

BLACK FOREST GÂTEAU

Raspberry sorbet, crème fraîche

(V) Vegetarian | (VG) Vegan | (GF) Gluten-free

🍷 A favourite signature dish of Mrs T, our Founder.

Please advise a member of our service team before ordering if you have any food allergies or special dietary requirements. Prices include VAT at the current standard rate. A service charge of 15% will be added to your final bill.