

# THE BLUE DOOR BISTRO

## TABLE D'HÔTE MENU

### TO BEGIN

#### SPRING VEGETABLE MINISTRONE SOUP (VGO)

Parmesan and rosemary focaccia

#### ASPARAGUS WITH SOFT POACHED EGG (V)

Puff pastry, hollandaise sauce

#### CAPRESE SALAD (VGO, GF)

Burrata, heritage tomatoes, pesto

### SIGNATURE MAINS

#### CORN FED CHICKEN BREAST (GF)

Carrot and horseradish broth, wilted spinach

#### SEARED SALMON TROUT (GF)

Courgette, tomato and tarragon broth

#### PEA AND ASPARAGUS RISOTTO (VGO, GF)

Morel mushrooms, Parmesan flakes

### TO FINISH

#### CHOCOLATE CHIP SKILLET COOKIE

Caramelised banana, clotted cream ice cream

#### HONEY AND ORANGE PANNA COTTA (GF)

Raspberries

#### POLENTA, ALMOND AND LEMON CAKE (VG)

Vanilla and lemon curd ice cream

Menu created by our Executive Head Chef Martin Halls

(V) Vegetarian | (VG) Vegan | (GF) Gluten-free | (VGO) Vegan option available

 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.