

# AT THE BLUE DOOR BISTRO

## TABLE D'HOTE MENU

### STARTER

CAULIFLOWER SOUP (VG, GF)  
*curried cauliflower popcorn*

HAM HOCK TERRINE WITH PICCALILLI  
*toasted focaccia, apple gel*

BUTTERNUT SQUASH SALAD (VG)  
*bulgar wheat, apricots, sultana's*

### MAIN

DUCK COTTAGE PIE (GF) 🍴  
*creamy mashed potato, seasonal vegetables*

SEARED SUPREME OF SALMON  
*lemon herb crust, crushed new potatoes,  
champagne butter sauce*

PAN FRIED GNOCCHI WITH SPINACH (VG)  
*wild mushroom, vegan feta*

### DESSERT

BEA TOLLMAN'S CHEESECAKE 🍴  
*honeycomb ice cream*

SELECTION OF ICE CREAMS & SORBETS  
(VG)

CHOCOLATE BROWNIE (VG, GF)  
*vanilla ice cream, salted caramel sauce*

*If you require information on the allergen content of our foods, please ask a member of staff and they will be happy to help you.  
All prices are subject to a discretionary 15% service charge.*

🍴 A favourite signature dish of Mrs T, our Founder and President | (VG) Vegan