

# Blue Door

## BISTRO

### TABLE D'HÔTE MENU

#### STARTERS

Heirloom Tomato Gazpacho (vg)

*Basil oil and bread sticks*

Prosciutto and Bocconcini (gf)

*Melon, balsamic onions*

Mrs T's Caesar (v) 

*Gem lettuce, roasted cherry tomatoes, Parmesan, croutons*

#### MAIN COURSES

Pan Roasted Chicken Suprême

*Mediterranean cous cous, soft herb sauce*

Prawn Stroganoff (gf) 

*Steamed Basmati rice*

Pasta Primavera (vg) 

*Linguini, seasonal vegetables, creamy tomato sauce*

#### DESSERTS

Bea Tollman's Cheesecake 

*Honeycomb ice cream, fruit coulis*

Warm Chocolate Cake

*Passion fruit sorbet, chantilly cream*

Banana, Coffee and Chocolate Sundae

*With candied assorted nuts*

**Two-course £35 | Three-course £40**

(v) vegetarian | (ve) vegan | (gf) gluten-free

 Denotes a favourite signature dish of Mrs T, our Founder and President.

*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.*

*We only use free-range eggs and are committed to using sustainable fisheries for our fish supplies. VAT included at the current rate.*

*All prices are subject to a discretionary 15% service charge. Our chefs will be happy to create a selection of dishes especially for our diabetic guests.*