

THE CHANNEL SUITE

AT THE LEAS CLIFF HALL

Leas Cliff Hall, The Leas, Folkestone, Kent CT20 2DZ

Tel 01303 228606 Fax 01303 221175 Email Ichfunctions@leascliffhall.co.uk

www.leascliffhall.co.uk



VEGETARIAN MENUS

Please select one starter and one main course from the following menu

STARTERS

Goats Cheese and Red Onion Soufflé

Served with fingers of ciabatta toast

Roasted Vine Tomatoes and Grilled Halloumi

Served with roquette and baby gem lettuce and lime oil

Chilled Gazpacho Soup

Served with basil oil crostinis

Seasonal Melon and Berries

Served with cracked pepper, crème fraiche and white balsamic syrup

Alsace Filo Tart

Filled with red onion confit scented with lemon thyme and finished with baby mozzarella pearls

Sautéed Wild Forest Mushrooms

Mixed wild italian mushrooms gently sautéed in garlic butter and fresh tarragon finished with white truffle oil, served on toasted brioche

Feta Cheese and Kalamata Olive Salad

Marinated feta cheese and olives served with kos and baby gem leaves, finished with chive oil

Sun Blushed Tomato and Artichoke Risotto

Garnished with parmesan shavings and parsnip crisps

MAIN COURSES

Baked Piedmont Peppers

Roasted capsicum filled with sautéed wild mushrooms, baby spinach, and red chard, finished with goats cheese and pine kernels

Dolcelatté Capped Field Mushroom

Large flat mushroom filled with a stuffing of fennel, red onion, walnuts and butternut squash, capped with creamy Dolcelatté. Served on Mediterranean vegetables and tomato buerre blanc

Asparagus Filo Parcel

Freshly baked asparagus spears baked in a filo pastry parcel filled with roasted red peppers and leeks. Served on pumpkin and sweet potato mash, finished with a warm red chard pesto

Baby Spinach and Ricotta Crêpe

A freshly made savoury crêpe filled with spinach and ricotta cheese, served with a tomato and basil fondue

Tagliatelle of Baby Aubergine and Courgettes

Fresh tagliatelle pasta with oven-baked baby aubergines and courgettes. Finished in a Parmesan and basil cream and served with tomato bread

Roasted Pimento, Asparagus and Saffron Risotto

Served with crispy deep fried leeks and finished with snipped chives and truffle oil

Mature English Cheddar and Potato Fougasse

Mature Cheddar, red onion, sweet and white potato bound with chives and tarragon in a shortcrust pastry roulade. Served with wilted spinach and baby gem and finished with paprika sautéed penny onions and crème fraiche

Bubble and Squeak with Wild Mushrooms

Classic Bubble and Squeak topped with thyme-scented wild mushrooms and a lightly poached duck's egg