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## **Menu September 2012**

### **Starters (£4.95)**

Soup of the day (spiced beetroot soup). (V)

Avocado with lime and chillies on rocket salad leaves. (V)

Aubergine and Mozzarella wraps in basil and tomato sauce.

Halloumi dippers with tomato chilli jam .

Anti-pasti: olives, sundried tomato, mushroom tapenade, artichoke served with warm Turkish bread. (V)

### **Main course (£11.95)**

Roasted pepper, tabbouleh and avocado quesadillas, served with Spanish rice. (V)

Warm Halloumi or tofu mega salad of roasted root vegetables, & fresh green leaves with basil and olive oil dressing. (V option available)

Golden tofu scramble with mushrooms & spinach, on savoury sundried tomato polenta cake. (V)

Moroccan flavoured Aubergine wellington with raita sauce, served with duxelle potato towers and green side salad. (V)

Black bean stuffed Capsicum peppers, with cherry tomatoes, onion, garlic, basil and sourdough – topped with vegetarian approved goat's cheese. Served with carrot and raisin salad.

### **Home Made Desserts (£4.95)**

Maple syrup and pecan cheesecake.

Apricot almond and Mascarpone French tart.

Vegan chocolate tart with cream or ice cream. (V)

Italian affogato: vanilla ice cream with espresso and amaretto. (V)

Mango, strawberry or chocolate sorbet. (V)

All dishes are vegetarian; (V) indicates vegan. We will try our best to meet your gluten free and wheat free dietary needs, please discuss your needs with the staff who will liaise with the chef.

Here at Aubergine Cuisine, we pride ourselves in cooking healthy, nutritious and tasty food, from fresh products with a hint of naughtiness when you get to the desserts. Follow us on face book and twitter; we will also keep you up to date on our website: [www.aubergine-cuisine.co.uk](http://www.aubergine-cuisine.co.uk).

