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## **Menu November 2012**

### **Starters (£4.95)**

**Anti-pasti: mixed olives, sundried tomato and beetroot humus, served with warm Turkish bread. (V)**

**Halloumi dippers with tomato and chilli jam.**

**Orange Parsnip and red cabbage salad (V)**

**Cauliflower pakoras with raita sauce (V option)**

**Soup of the day (ask your waiter)**

### **Main course (£11.95)**

**Stilton Mushroom, thyme and spinach en croute, with Tunisian carrot salad.**

**Stuffed cabbage leaves, filled with flaked almonds, basmati rice, garlic, & capsicum peppers, in basil & tomato sauce. Served with Sautéed rosemary potatoes. (V)**

**Mixed seasonal vegetable & bean chilli in an edible sourdough bowl. Served with savoury potato wedges. (V)**

**Sage and cider sausage pie topped with celeriac and potato mash and filled with apples, onions, & mushrooms. (V option without cheese)**

**Puy lentil dhal with sweet potato and carrots, served with Turmeric brown rice. (V)**

### **Home Made Desserts (£4.95)**

**Rum chocolate cheese with raw organic cocoa (V)**

**Maple syrup and pecan cheesecake**

**Chocolate and pear cobbler with ginger & flaked almonds (V)**

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

**Ice cream selection (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).

