

# *Hélène Danoy at The Connaught*

## **Vegetarian Weekday Lunch Formula £60**

The choice of 3 products (1 starter, 1 main and 1 dessert)

Including the choice of 2 glasses of wine from the list, a bottle of water and tea or coffee

(The menu is available from Monday to Friday, except bank holidays, Valentine's Day and the month of December)

### **Green asparagus**

*Pertuis – France*

Greek yoghurt, pink grapefruit, buckwheat

*2017 Albariño, Pazo Barrantes, Rias Baixas, Spain*

### **Beetroot**

*Laurent Berrurier – France*

caper, balsamic vinegar

*2017 Maley Cider du Saint Bernard, Italy*

### **Pea**

*Campania – Italy*

morel, mint, Ossau-Iraty

*2017 Vermentino, Il Torchio, Colli di Luni, Liguria DOC, Italy*

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### **Cauliflower**

*Cornwall – England*

hazelnut, grape, vadouvan

*2018 Chateau la Coste Rose', Provence, France*

### **Acquerello rice**

*Tenuta Colombara – Vercelli*

white asparagus, seaweed, lemon

*2015 Côtes du Rhône, Domaine de la Mirandole, Rhône Valley, France*

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### **Rhubarb**

*Janet Oldroyd – Rothwell, Yorkshire*

Sarawak black pepper, vanilla

*2009 Vouvray Moelleux Le Mont, Domaine Huet, Loire Valsley, France £20*

### **Chocolate**

*Tainori – Dominican Republic*

passion fruit, coffee

*Sherry "Noe", Pedro Ximenez Muy Viejo, González Byass £25*

### **Signature Baba**

*Armagnac Darroze*

Bourbon vanilla, exotic fruits

(supplement £18)

*2013 Tokaji Szamorodni, Istvan Szepsy, Hungary £26*

### **Matured fine seasonal cheeses (supplement £22)**

*2012 LBV Port Quinta da Gaivosa, Douro Valley, Portugal £14*