

Vegetarian Evening

Starters

Goat's Cheese & Beetroot Risotto (v) £6.25

Creamy ripe goat's cheese and beetroot, Arborio rice, finished with rocket and parmesan shavings

Haloumi, Courgette & Mint Potato Cake (v) £6.25

Lightly breaded potato cake, spiced ginger, garlic and lime Tahitian dressing

Spiced Poached Pear Salad (vg) £5.95

Cinnamon, nutmeg and clove poached pear and toasted walnut salad, drizzled with balsamic

Main Courses

Aubergine Charlotte Tagine £12.95 (vg)

Aubergines, courgettes and chick peas, spiced Moroccan tagine sauce, savoury cous cous

Butternut Squash & Feta Tagliatelle £10.95 (v)

Roasted butternut squash, spinach, creamy feta and sage

Cauliflower Cheese Tart £10.95 (v)

A shortcrust pastry cauliflower cheese tart, ovenbaked to perfection, with a crisp dressed salad and minted new potatoes

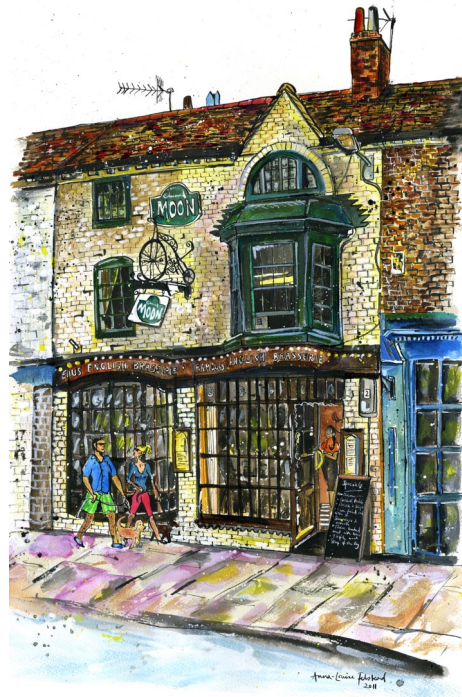
Asparagus & Mushroom Suet Pudding £12.95 (v)

Vegetarian suet pudding, Portobello and wild mushrooms, asparagus and horseradish cream sauce

(v) vegetarian (vg) Vegan



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1st Thursday of Every Month

9 Chapel Street, Stratford-upon-Avon, Warwickshire CV37 6EP
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