



RESTAURANT AT THE CAPITAL

THE CAPITAL VEGETARIAN DINING
MENU 1

Beetroot tartare: hazelnuts, apple & goats cheese
Poached pear, chicory, walnut & blue cheese

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Miso marinated aubergine: sesame seeds & green
onion

Risotto of asparagus: aged Parmigiano cheese &
wild garlic

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Warm chocolate
fondant: frozen black berries chocolate soil,
raspberry sorbet

White chocolate & raspberry crème brulee

Lemon Posset: short bread and berries