



## CANAPÉ MENU

Select 6 items per guest for £10.00 or £1.95 per item  
Menus are for a minimum of 8 guests

### Cold

#### **Croustade de parfait de foie**

Smooth chicken liver pâté on baguette toast with pickled gherkins

#### **Pastèque, jambon et feta**

Watermelon cube topped with Serrano ham & feta cheese GF

#### **Biscuits sablé au fromage, brousse de chèvre et noisettes**

Cheesy biscuits topped with goat's cheese cream & hazelnuts V

#### **Toast de saumon fumé, ciboulette et "caviar"**

Smoked salmon croute, chive cream cheese & "caviar "

#### **Figue fraîche et parmesan, miel à la truffe**

Fresh figs & parmesan with truffle honey GF, V

#### **Rouleau de courgette, pignons de pins et basilic**

Grilled courgette & ricotta with pine nuts and basil GF, V

### Hot

#### **Vol au vent de champignons**

Mushroom & parmesan mini vol au vent V

#### **Profiterole de steak, Béarnaise**

Roast sirloin steak profiterole with Béarnaise DF

#### **Croquette de confit de canard**

Duck confit croquettes with apple sauce DF

#### **Feuilleté de canard**

Mini duck sausage rolls

#### **Mini croque monsieur**

Gruyère cheese & ham toasties

#### **Bouchée de crab**

Mini Thai crab cakes GF, DF

#### **Arrancini**

Crisp tomato & mozzarella risotto balls V

#### **Croquettas de Jamon**

Spanish ham & potato croquette with spicy smoked paprika



## MENU TROMPETTE

3 courses £30.00

2 course options are available

Menus are for a minimum of 8 guests

### Starter

#### Gratin de coquilles st Jacques

Scottish scallops in a classic Mornay sauce with piped mash potato

#### Terrine de lapin aux pistaches

Rabbit & pistachio terrine with Roscoff onion chutney & baguette GF w/e baguette

#### Soufflé au Gruyère

Aged Gruyère cheese soufflé with creamed spinach V GF

### Main Courses

#### Boeuf Bourguignon

Slow cooked beef casserole in Pinot Noir with sautéed mushrooms & bacon lardons GF, DF

#### Filet de saumon en croûte

Salmon fillet topped with a light chive mousse wrapped in butter puff pastry

#### Filet de porc Normande

Pork tenderloin wrapped in ham in a cider & Calvados cream sauce GF

#### Side orders (please select two)

Gratin dauphinois V, GF

French beans with shallot butter V, GF

Roasted new potatoes V GF, DF

Jardinière – mixed seasonal vegetables with beans & peas V, GF, DF

Buttered basmati rice V, GF

Ratatouille Niçoise V, GF, DF

#### Assiette de fromage

Plate of regional French cheeses with grapes, chutney & oatcakes (supplement £8.50pp)

### Dessert

#### Mousse au chocolat, madeleine au miel

Chocolate mousse with honey madeleine V

#### Gateau fromage blanc

Baked vanilla cheesecake with cherry compote V

#### Tarte aux abricots bourdaloue

Apricot & frangipane tart V



## MENU GIROLLE

3 courses £35.00

2 course options are available

Menus are for a minimum of 8 guests

### Starter

#### Petite assiette

Cooked crevettes, starter size dressed crab & smoked salmon  
with mayonnaise & a small rainbow salad GF, DF

#### Crepes aux fruits de mer

A light dill flavoured pancake wrapped  
with seafood & fish in a creamy lobster sauce topped with Gruyère cheese

#### Parfait de foies de canard au Porto, kumquats chutney

Smooth duck liver & Port pâté with a zesty kumquat chutney & baguette GF w/o baguette

### Main Course

#### Lotte à l'Armoricaine

Monkfish medallions in lobster & tomato cream sauce GF

#### Carré d'agneau vert pré

Roasted rack of lamb with a herb & garlic crust with a cherry tomato & thyme sauce DF

#### Blanquette de veau au roquefort

Classic French dish of slowly braised veal in cream & Roquefort cheese with baby vegetables GF

#### Side orders (please select two)

Gratin dauphinois V, GF

French beans with shallot butter V, GF

Roasted new potatoes V GF, DF

Jardinière – mixed seasonal vegetables with beans & peas V, GF, DF

Buttered basmati rice V, GF

Ratatouille Niçoise V, GF, DF

#### Assiette de fromage

Plate of regional French cheeses with grapes, chutney & oatcakes (supplement £8.50pp)

### Dessert

#### Tartelette aux fruits rouge

Classic red fruit tart with crème patisserie V

#### Tarte Tatin

Upside down caramelised apple tart with Calvados crème fraîche V

#### Moelleux au chocolat

Rich dark chocolate fondant with a cherry & brandy compote V



## MENU CEP

4 Courses £50.00

3 courses £40.00

2 course options are available

Menus are for a minimum of 8 guests

### Starter

#### Soufflé au girolles

A light mushroom soufflé with sauteed girolles & parmesan GF, V

#### Timbale de homard frais

Lobster & green apple timbale with brown crab & ginger mayonnaise GF, DF

#### Gratin de pétoncles citronnelle

Queen scallop gratin in a lime & lemon grass scented sauce with coconut crumb

### Middle course

#### Pannacotta de tomates roties, huile de basilic

Roasted San Marzano tomato panna cotta, fresh basil oil & toasted pine nuts GF V

½ lobster thermidor (£7.50 supplement)

#### Dariole St Jacques

Light scallop mousse wrapped in spinach with a Vermouth scented cream sauce GF

### Main Course

#### Fillet de chevreuil aux groseilles

Peppered loin of venison with a Port & redcurrant sauce GF

#### Dos de canard farcie aux confit, bigarrade de cerises

Duck crown stuffed with duck confit, cherry brandy & orange sauce GF, DF

#### Ballotine de pintade

Guinea fowl ballotine filled with a wild mushroom & tarragon mousse with mushroom sauce GF

### Side orders (please select two)

Gratin dauphinois V, GF

French beans with shallot butter V, GF

Roasted new potatoes V GF, DF

Jardinière – mixed seasonal vegetables with beans & peas V, GF, DF

Buttered basmati rice V, GF

Ratatouille Niçoise V, GF, DF

### Assiette de fromage

Plate of regional French cheeses with grapes, chutney & oatcakes (supplement £8.50pp)

### Dessert

#### Millefeuille au framboises

Raspberry millefeuille V

#### Mousse au caramel, sablé Breton

Caramel mousse with salty butter Breton biscuits V

#### Profiteroles

Crisp choux buns filled with crème chibouste topped with chocolate sauce V