

# LUNCH PARTY MENU: £30

A Selection of Hot and Cold Canapés

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Amuse Bouche

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Grilled Scottish Scallops Salad

*Wild Rocket, Grilled & Tempura Courgettes, Coral Dressing*

OR

Fondant Rabbit & Thyme

*Toasts, Shallots & Grain Mustard, Port Jus Reduction*

OR

Poached Duck Egg (v)

*Wild Mushrooms, Raw Shallot & King Oyster Salad, Comté & Parsley Velouté*

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Fillet of Pink Daurade

*Confit Tomato, Fennel & Basil Fricassée, Long Rice, Black Olive Sauce*

OR

Duck & Peach

*Roasted Duck Breast, Caramelised Peaches, Pommes Fondantes & Duck Jus*

OR

Swiss Chard Cannelloni (v)

*Leeks, Chard & Spinach, Tomato Gratin*

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Pre Dessert

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A Selection of Unpasteurised French Cheeses

*Biscuits & Garnishes*

OR

Apricot

*Crisp Shortbread, Apricot Cream, Apricot & Lime Sorbet*

OR

Golden Louis XV

*Dark Chocolate Mousse & Crunchy Praline*

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Filtered Coffee & Petits Fours



# DINNER PARTY MENU 1: £48

A Selection of Hot and Cold Canapés

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Amuse Bouche

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Isle of Wight Shiny Tomato

*Clams, Scallop, Crab & Fennel Jelly*

OR

Warm Crispy Piglet Belly Salad

*Red Quinoa, Pickled Beetroot & Red Chard, Parsley Dressing*

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Pea & Broad Bean Risotto

*Pea & Parmesan Velouté, Jus de Roti*

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Honey Baked Sea Trout

*Aubergine & Courgette Bayaldi, Tomato Marmalade, Fish Jus Reduction*

OR

Roasted Guineafowl

*Glazed Carrots & Wild Mushrooms, Pommes Noisettes & Port Aromatic Sauce*

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Pre Dessert

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Selection of French Cheeses

*Biscuits & Garnishes*

OR

Apricot

*Crisp Shortbread, Apricot Cream, Apricot & Lime Sorbet*

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Petits Fours



# DINNER PARTY MENU 2: £58

A Selection of Hot and Cold Canapés

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Amuse Bouche

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Grilled Scottish Scallops

*Warm Crunchy Fennel & Black Radish Salad*

*Coral & Grain Mustard Dressing*

OR

Fondant Duck & Confit Apricot

*Olive Crostini, Radicchio Salad & Jerez Vinegar Dressing*

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Scottish Girolle Risotto

*Chicken Jus & Parmesan Reggiano*

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Baked Atlantic Cod

*Yellow & Green Courgettes, Confit Tomatoes & Parmesan Gratin*

*Light Sauce Choron*

OR

Cut of Welsh Lamb

*Grilled Aubergine & Minted Fondant Fennel*

*Rosemary Pomes Fondantes & Lamb Jus*

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Pre Dessert

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Selection of French Cheeses

*Biscuits & Garnishes*

OR

Pink Raspberry Macaroon

*Lemon Cream & Rose Sorbet*

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Petits Fours



# DINNER PARTY MENU 3: £68

A Selection of Hot and Cold Canapés

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Amuse Bouche

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Butter Poached Scottish Lobster Salad

*Coral Dressing, Vermicelli & Red Dulce*

OR

Large Chervil & Morel Ravioli

*Caramelised Chicken Wings, Parsley & Garlic Velouté*

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Black Truffle Risotto

*Veal Jus & Brown Butter*

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Wild Atlantic Sea Bass

*Courgette Flower Soufflé, Aubergine Caviar & Confit Tomato  
Classic Fish Jus*

OR

Fillet of Angus Beef

*Bone Marrow & Larded Kentish Carrots, Thick French Fries, Beef Jus*

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Pre Dessert

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Selection of French Cheeses

*Biscuits & Garnishes*

OR

Golden Louis XV

*Hazelnut & Crunchy Praline*

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Petits Fours



# VEGETARIAN MENU £48

A Selection of Hot and Cold Canapés

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Amuse Bouche

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Chilled Pea Soup

*Smoked Ricotta, Pickled & Fresh Lemon*

OR

Summer Vegetables Salad

*Summer Truffle Dressing, Quinoa Crisps*

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Summer Broad Bean Riso

*Pea Velouté*

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Large Tomato & Wild Basil Ravioli

*Roasted Vine Tomatoes & Artichokes*

*Summer Herb Tempura*

OR

Summer Vegetables Cooked in a Pot

*White Coco Beans*

*Confit Tomatoes & Bay Leaves, Thyme Broth*

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Pre Dessert

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Apricot

*Cris Shortbread, Apricot Cream, Apricot & Lime Sorbet*

OR

Golden Louis XV

*Dark Chocolate Mousse & Crunchy Praline*

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Petits Fours



# CORPORATE PACKAGE MENU £75

\* Includes: A Glass of Champagne, Half Bottle of Wine, Filtered Still & Sparkling Water, Coffee/Tea & Petit Fours \*

A Selection of Hot and Cold Canapés

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Amuse Bouche

## Premier Plat

Roasted Scottish Scallops

*Crustacean Ravioli & Leek Fondue, Coral Sauce*

OR

Honey-Soy Glazed Quail

*Kalamata Olive & Fondant Chicory*

OR

Ginger & Beetroot Risotto (V)

*Golden & Candied Beetroot, Confit Lemon*

## Deuxieme Plat

Atlantic Cod

*Cos Lettuce & Wild Mushroom, Fish Velouté*

OR

Welsh Lamb

*Pink Roasted Loin & Rack, Lightly Spiced Butternut Squash*

*Dates & Pistachio Braised Spelt, Lamb Jus*

OR

Smoked Ricotta Gnocchi (V)

*Heritage Carrot & Crispy Carrot, Chlorophyl Jus*

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Pre Dessert

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## Troisieme Plat

Selection of French Cheeses

*Biscuits & Garnishes*

OR

Citrus Tartlet

*Meringue & Blood Orange Sorbet*

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Coffee/Tea & Petits Fours

