

## Menus for groups over 12 people

### Option I

Amuse bouche

\*

Ballottine of venison, apricot chutney, pain Poilâne  
(3 working days notice required)

\*

Roast fillet of cod with artichoke barigoule

\*

Pre-dessert

\*

Vanilla crème brûlée, mint sorbet

\*

Selection of farmhouse cheeses  
selected and ripened by Eric Charriaux  
-additional supplement of 10.00

### Option II

Amuse bouche

\*

Caramelised onion tarte with goat's cheese

\*

Corn fed chicken Chasseur

\*

Pre-dessert

\*

Fruit on jelly

\*

Selection of farmhouse cheeses  
selected and ripened by Eric Charriaux  
-additional supplement of 10.00

£50 MENU

£(the price to be confirmed) INCLUDING SOMMELIER WINE PAIRINGS

### **Option III**

Amuse bouche

\*

Soup Bouillabaisse  
(3 working days notice required)

\*

Rump of lamb a la provençale with rosemary jus

\*

Pre-dessert

\*

Classic apple tarte Tatin, crème fraîche

\*

Selection of farmhouse cheeses  
selected and ripened by Eric Charriaux  
-additional supplement of 10.00

### **Option IV**

Amuse bouche

\*

Parfait of foie gras en gelée

\*

Sea bass, stuffed courgette flower, baby fennel \*

\*

Pre-dessert

\*

Valrhona chocolate fondant, milk ice cream

\*

Selection of farmhouse cheeses  
selected and ripened by Eric Charriaux  
-additional supplement of 10.00

£60 MENU

£(the price to be confirmed) INCLUDING SOMMELIER WINE PAIRINGS

### **Option V**

Amuse bouche

\*

Grilled Canadian lobster with herbs and sauce béarnaise  
(1/2 portion)

\*

Fillet of beef Rossini, sauce périgourdine

\*

Pre-dessert

\*

Classic lemon tarte

\*

Selection of farmhouse cheeses  
selected and ripened by Eric Charriaux  
-additional supplement of 10.00

### **Option VI**

Amuse bouche

\*

Terrine of foie gras with green peppercorns – en gelée de Sauternes

\*

Halibut, langoustine raviolo, thyme jus

\*

Pre-dessert

\*

Prune and armagnac soufflé, praline ice cream

\*

Selection of farmhouse cheeses  
selected and ripened by Eric Charriaux  
-additional supplement of 10.00

£70 MENU

£(the price to be confirmed) INCLUDING SOMMELIER WINE PAIRINGS

**If you are looking for something what will do your event unforgettable you are more then welcome to request a tasting menu with the pairing wines per each course. Our Head Chef Igor Tymchyshyn and the Head Sommelier Robert Giorgione will be happy to create one for you**

**Option VII**

(the sample of the menu Gourmand, the menu can be created on your request)

**MENU GOURMAND**

Amuse bouche

\*

Confit duck raviolo, Madeira consommé

2005 **Gewürztraminer**, *Domaine Weinbach, Alsace, France*

\*

Marinated salmon, dill dressing

2006 **Albariño**, *Ca del Solo, Monterrey, California, USA*

\*

Sea bass, courgette flower

2005 **Dry Furmint**, *"Szent Tamas", Istvan Szepsy, Tokaji, Hungary*

\*

Beef Rossini, sauce périgourdine

2005 **Cabernet Sauvignon**, *Mas de Daumas Gassac,*

*Vin de Pays de 'Hérault, France*

\*

Selection of farmhouse cheeses from the trolley

Selected and ripened by Eric Charriaux

- supplement of 11.00

\*

Mandarin jelly, strawberry sorbet

2006 **Moscato d'Asti**, *"Bricco Quaglia", La Spinetta, Piedmont, Italy*

\*

Valhrona chocolate fondant, milk ice cream

**Moscatel**, *"Emilin", Solera Reserva, Lustau, Jerez, Spain*

\*

## MENU POTAGER

(vegetarian option)

Amuse bouche

\*

Jerusalem artichokes velouté, hens egg  
2006 **Pinot Grigio**, *Alois Lageder, Alto-Adige, Italy*

\*

Assiette of asparagus aux truffes  
2006 **Seyval Blanc**, *Brut, Camel Valley, Cornwall, England*

\*

Millefeuille of oven roasted vegetables  
2006 **Garnacha**, *Rosado, Bodegas Nekeas, Navarra, Spain*

\*

Truffle risotto  
2001 **Nebbiolo, Barbera**, *"Bricco Manzoni", Roche dei Manzoni, Piedmont, Italy*

\*

Selection of farmhouse cheeses from the trolley  
selected and ripened by Eric Charriaux  
- supplement of 11.00

\*

Mandarin jelly, strawberry sorbet  
2005 **Petit Manseng**, *"Uroulat", Charles Hours, Jurançon, France*

\*

Valhrona chocolate fondant, milk ice cream  
*Meantime Brewery "Coffee Beer", Greenwich, London, England*

£ The price to be confirmed with the Head Chef and The Head Sommelier.  
Wines are served in 100ml 'taster' measures