

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 11.00

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 11.00

£53 MENU

£(the price to be confirmed) INCLUDING SOMMELIER WINE PAIRINGS
15% VAT is included, 12% service charge will be added

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 11.00

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 11.00

£64 MENU

£(the price to be confirmed) INCLUDING SOMMELIER WINE PAIRINGS
15% VAT is included, 12% service charge will be added

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 11.00

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 11.00

£75 MENU

£(the price to be confirmed) INCLUDING SOMMELIER WINE PAIRINGS
15% VAT is included, 12% service charge will be added