

The menus for groups

Option I

Amuse bouche

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

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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

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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)

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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

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Parfait of foie gras en gelée

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Sea bass, stuffed courgette flower, baby fennel *

*

Pre-dessert

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Valrhona chocolate fondant, milk ice cream

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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

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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 it for you

Option VII

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

MENU GOURMAND

Amuse bouche

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Confit duck raviolo, Madeira consommé

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

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Marinated salmon, dill dressing

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

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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*

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Valhrona chocolate fondant, milk ice cream

Moscatel, *“Emilin”, Solera Reserva, Lustau, Jerez, Spain*

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MENU POTAGER

(vegetarian option)

Amuse bouche

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

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

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

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

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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*

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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