



## Temptation

**£49 per head for three courses**

### Starters

Wood pigeon pan fried and served on a round of parmentier potatoes with rocket leaves and pine kernels.

Quails eggs in a puff pastry case served with roasted asparagus and glazed with a chervil hollandaise.

Goat cheese and caramelised red onion shortcrust tart served with pine kernels, rocket leaves and vinaigrette.

Wild mushrooms cooked in garlic and served with a homemade brioche and brandy and creme fraiche sauce.

Stuffed mange tout filled with cream cheese and served with a cherry tomatoes dressing

Smoked salmon with radish and cucumber matchsticks served in a timbale topped with caviar and dill.

Seared fillet of sea bass, chive hollandaise roasted tomatoes on a vine and watercress

Monk-fish rolled in poitrine fume (French bacon) pan fried and served with a saffron, fish stock and cream reduction.

Seared king scallops served with a lime and crab infused mash or pea puree, truffle oil and balsamic glaze.

Veloute of lentils topped with a duck and orange mousse and crispy bacon.

Roasted Butternut squash served with Greek yoghurt and drizzle with truffle oil.

## **Main courses**

Lamb Rack of lamb topped with an herb and garlic crust served with roasted shallots and red wine reduction and sauté wild mushrooms.

Pork tenderloin wrapped in Parma ham served with a brandy, shallots, and crème fraiche liaison.

Chicken supreme wrapped in bacon with Dijon mustard sauce.

Tarragon and garlic marinated Chargrilled chicken breast served with yellow tagliatelle and roasted root vegetables.

Char grilled and sliced fillet of beef served with roasted diced beetroot, horseradish crumbs, baby spinach and Madeira jus.

Classic beef wellington filled with a mushroom duxelle and duck pate wrapped up in Parma ham served with a rich red wine sauce.

Pan fried duck breast served with a spiced orange and cranberry sauce.

Cod medallions with spicy lentils, ginger, turmeric and served with a lemon butter sauce.

Seared Roasted salmon supreme served on a bed of fennel and baby spinach with a beurre blanc sauce.

Tuna steak pan fried with olives and capers finish with a warm balsamic dressing and timbale de ratatouille.

Artichoke and Parmesan cream shortcrust tartelette on a bed of asparagus and spring onions.

Field Mushrooms filled with goat cheese, olives and pine nuts served with a micro salad.

## **Side dishes**

Choice of potatoes, dauphinoise, roasted new or crushed rooster with truffle oil

Pan fried French beans tossed with garlic, caramelized baby carrots finished with lime and coriander and cauliflower puree with a hint of cayenne pepper.

Bread rolls or French bread with creamy butter with sea salt flakes provided too.

## Desserts

Crème brullee vanilla flavour served with fresh raspberries.  
Tarte au citron served with quenelles of crème fraiche  
Banana, walnuts, and butterscotch crumble served with fresh cream or vanilla mascarpone  
Cheesecake of the month served with a passion fruit coulis.  
Traditional French apple tart with calvados served with a honey and crème fraiche drizzle.  
Eton mess with your choice of fruits.  
Mango pavlova served with strawberries coulis.  
Chocolate fondant served with Chantilly cream and fresh strawberries.  
Fraisier with fruit coulis.  
Metis cake with creme brullee in the middle.  
Lemon tart with mini chocolate barrels.  
Opera or croquant au chocolat .  
Religieuse au chocolat with mascapone and meringue crumbs.  
Saint honore with wild berries and creme fraiche.  
Sherry and pistachio crumble.  
Pear and chocolate tart.

## Supplements

### Canapés

*'A canapé is a type of hors d'oeuvre, or small, single-bite food, which is traditionally made with a base of a small piece of bread with some sort of topping...'*

We can serve a chef's selection of canapés made with seasonal ingredients so we can insure you get the very best. These small delicious bites will really awaken your guest's appetite and get them excited about the meal to come

From £3.95 per person

### Trou Normand

A refreshing and cleansing course of lemon sorbet with calvados served after the starter can really add that touch of decadence to your meal. We serve a variety of delicious sorbet made from the best seasonal ingredients.

From £3.95 per person

## **Cheese**

A handpicked selection of 4 artisan cheeses, served with:

A variety of crackers and oatcakes

Crusty bread and creamy butter

Red grapes

homemade plum chutney

Your cheese course can be left for you to enjoy at your leisure after your chef departs, to continue your evening at your leisure.

From £6.95 per person

### **Included in the price is**

- *The ingredients*
- *The chef's travel expenses*
- *The cooking and plating of the dishes by the chef*
- *The chef services at his demo kitchen to do basic prep and desserts*
- *The cleaning of the kitchen*
- *One extra staff to lay up table and served, plus help the chef in the kitchen*
- *Bread and butter provided*