



EVENT MENUS



We welcome groups of up to 18 guests to select dishes from your chosen menu on the day, whilst a pre-order is required for larger parties.

MENU A £55

Sourdough Baguette and Butter

STARTER

Rustic Pissaladière with anchovies

Avocado Vinaigrette (vg) with lettuce and house vinaigrette

Hot Smoked Salmon Niçoise Salad olives provençales & soft-boiled egg

MAIN

Wild Mushroom Bourguignon (v)

with creamed mash

Chicken Schnitzel

with jus parisienne

Pan-fried Sea Bream

braised chard and sauce vierge

buttered new potatoes and seasonal vegetables

DESSERT

Crème Brûlée (v)

Baked Vanilla Cheesecake (v)

La 'Grande' Profiterole (v)

Tea, Coffee and Petit Fours

MENU B £65

Sourdough Baguette and Butter

STARTER

Trio of Râpées (v) carrot, celeriac and beetroot

Prawn & Fennel citrus dressing

Quiche Lorraine with petite salade

MAIN

Aubergine au Fromage (v)

with grilled sourdough

Confit de Canard

braised red cabbage and red wine jus

Roast Cod Fillet

with wild mushroom fricassée

buttered new potatoes and seasonal vegetables

DESSERT

Crème Brûlée (v)

Baked Vanilla Cheesecake (v)

La 'Grande' Profiterole (v)

Tea, Coffee and Petit Fours

MENU C £79

Sourdough Baguette and Butter

STARTER

Rustic Pissaladière with anchovies

Oak Smoked Salmon with capers and shallots

Confit Duck Rillettes with sourdough toast

MAIN

Aubergine au Fromage (v) with grilled sourdough

Aged Fillet Steak

with sauce au poivre

Roast Cod Fillet

with wild mushroom fricassée

buttered new potatoes and seasonal vegetables

DESSERT

Bellanger Tarte Tatin (v)

Baked Vanilla Cheesecake (v)

La 'Grande' Profiterole (v)

Tea, Coffee and Petit Fours

OPTIONAL EXTRAS

Canapé Selection

3 items £12.00 per person

Baked Camembert (for two) 16.95 with honey & rosemary

v - vegetarian | vg - vegan \sim Please note our menus change seasonally

We can cater for dietary requirements and kindly ask to be advised in advance \sim Please inform us of any food allergies. Prices include VAT.







