

# LUNCH & DINNER SIT DOWN PARTY

\*GROUP OF 10+ NO ORDER ON THE NIGHT, SET MENU OR A SELECTION OF TWO ENTREES, TWO MAINS AND TWO DESSERTS TO BE ALTERNATELY SERVED

\*PLEASE LET US KNOW IN ADVANCE IF YOUR GUESTS HAVE ANY DIETARY REQUIREMENTS AND WE WILL BE HAPPY TO ACCOMMODATE THEM INDIVIDUALLY

\*ALL MENUS ARE SERVED WITH BREAD AND HOMEMADE CINAMON BUTTER

## BORDEAUX MENU

65 PER PERSON

### ENTRÉES

#### GAMBAS AU PERNOD

Prawns in Pernod, garlic and herbs sauce

#### SOUPE A L'OIGNON

Onion soup with gratiné toast

#### PISSALADIÈRE

Puff pastry tart w/ caramelized onions, olives, anchovies & salad (V possible without the anchovies)

### MAINS

#### FILET MIGNON

200g thick Black Angus eye fillet served medium rare with French fries and trio of sauce

#### CANARD À L'ORANGE

Roasted duck in orange sauce served on pumpkin purée

#### COQ AU VIN

Chicken in red wine sauce, mushroom, bacon, served with mash potato

#### POISSON DU JOUR

Fish of the day

### DESSERTS

#### TRIO DE DESSERTS

Selection of 3 mini desserts

#### MOUSSE AU CHOCOLAT

55 % dark chocolate mousse and orange marmalade

#### ILE FLOTTANTE

Soft meringue on vanilla custard topped with caramel

