

# La Belle Assiette

## Sample Menus

### Lunch menu:

#### Starter:

Banana shallot tart tatin with blue cheese, balsamic syrup, pear caramelised with rocket cress  
Cured salmon with pomegranates and mango salsa with coriander cress  
Celeriac remoulade with fillet of beef, horseradish dressing, quail eggs

#### Main course:

Fricassee of Dover sole with leek etuvee, carrot and broad beans, light white wine sauce  
Chicken supreme with wild mushroom sauce, pomme anna, celeriac purée, celeriac fried  
Vegetables tian with mozzarella, basil leaves, tomato coulis and tomato confit

#### Dessert:

Caramel and walnut Mille feuille with vanilla creme anglaise  
White chocolate mousse with poppy seed, fresh raspberries, red coulis  
Apple tart with Francipane, creme anglaise

### Dinner menu examples:

#### Starter (a choice of)

Rare Thai beef salad with red Naho Jim dressing  
Japanese tapas  
Buckwheat soba noodles with crab, ginger and spring onions, sesame seed  
Goat cheese bonbon with beetroot purée, beetroot crisps, balsamic syrup, cress  
Mediterranean crevette wrapped in rice paper with guacamole and coriander cress  
Tuna salad with home made mango chutney, cress

#### Main course: (a choice of)

Lamb fillet with carrot purée, rosti potatoes, braised shoulder of lamb croquette, lemon thyme jus  
Halibut supreme with chicken wings, shallot tart, chicken supreme stuffed with truffle, asparagus, jus  
Slow cook fillet of beef with gratin dauphinois croquette, baby spinach, wild mushroom, crispy potatoes, red wine sauce  
Fillet of turbot with vegetables julienne, scale of dive scallops, light veloute  
Leg of duck confit with turnip purée, breast of duck, potato confit, asparagus, jus

#### Dessert: (a choice of)

L'assiette de dessert  
Terrine of pancake with calvados and light cream served with creme Anglaise  
Trio of chocolate  
Traditional Mille feuille with lemon curd, fresh raspberries, raspberry coulis  
Apple delice

## **Canapés menu examples:**

### **(a selection of)**

Beef with thick soya sauce, shiso cress  
Marinated duck wrapped with black and white sesame seed  
Smoked chicken wrapped with asparagus and served with guacamole, coriander cress  
Ganache of foie gras with toast Melba, chutney  
Thai beef salad on baby gem  
Smoked chicken with matcha wasabi sauce  
Mini cocktails sausage with honey and grain mustard

Traditional fish and chip with tartare sauce  
Salmon in miso  
Sichuan pepper with tuna and mango, cress  
Marinated salmon with ponzu dressing, sesame seed  
Squid beignet with ginger, watercress and pepper with spicy dip  
Soba Noodles with crevette and Spring onions  
Black cod with red pepper miso  
Dry Apple with dive scallops and guacamole

Plantain crisps with baba ganoush and tomato salsa  
Mini selection of pizza  
Asparagus with aioli, Parmesan crisps  
Asparagus with black sesame seed dressing  
Japanese coleslaw  
Wanton with asparagus served with soya mayonnaise  
Tartare goat cheese with sun blush tomatoes, rosemary, olive, crispy potatoes  
Mini samosa with raita dips

Please contact La Belle Assiette to create your bespoke menu as well as receive a price quote.

Contact information:

email: [contact@labeledassiette.com](mailto:contact@labeledassiette.com)

phone: 4413 5537 7022