

RECEPTION MENU

CANAPÉS

£3.00 each | recommended 6 pieces per guest

RILLONS

crispy pork belly
cracked black pepper

GOUGÈRE

gruyère, cheese puff

PÂTÉ EN CROUTE DU JOUR

chef creation, local and seasonal

FOIE GRAS

home-made foie gras
on brioche

CROQUE MONSIEUR

warm house-made ham & cheese
sandwich

FRIAND À LA VIANDE

Sausage roll, pork jus mayonnaise

BROCCOLI

parmesan, hazelnutl

CAVIAR D'AUBERGINE

house-made babaganoush

GOATS CHEESE BEIGNET

Whole grain mustard dressing
confit tomato

SEARED TUNA

spring onion, sesame soy dressing

SAUMON

maple salmon gravlax, pickled cucumber
salmon roe, pumpernickel croutons

AVOCADO CREVETTE

prawn cocktail

BUFFET

MEDITERRANEAN MEZZE

spicy hummus, tzatziki, babaganoush, taramasalata

DÉGUSTATION DE CHARCUTERIE

house-made charcuterie with classic recipes
from Chef Gilles Verot of Paris

AIOLI

chilled crudités, seafood selection

Tailored menu available on demand