

Bon Soirée

HOME ENTERTAINING

SAMPLE MENU ONE

Garden Pea and Mint Soup

Crème Fraiche

Chicken Liver and Bacon Parfait

Red Onion Marmalade, Toasted Brioche

Smoked Mackerel

Pickled Cucumber and Fennel Salad

Garlic and Herb Chicken Supreme

Spring Onion Creamed Potatoes, Courgette and
Pepper Ragout

Roast Fillet of Trout

Herb Gnocchi, Fricassee of Seafood

Chickpea and Potato Masala

Cumin Biscuits, Crispy Onion Rice

Vanilla Crème Brulee

Shortbread

Profiteroles, Crème Patisserie

Hot Chocolate

Mango and Passion Fruit Mousse

Pistachio Tuille

£30 PER HEAD + VAT (FOOD ONLY)

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SAMPLE MENU TWO

Leek and Tarragon Soup

Crispy Leeks

Seafood Tian

Julienne of Mediterranean Vegetables
and Prawn Bisque

Roast Pigeon Breast

Black Pudding and New Potato Salad

Mint and Rosemary Crusted Lamb Rack

Creamed Savoy Cabbage, Potato Galette and
Redcurrant Glaze

Sea Bass and Razor Clams

Sun Dried Tomato and Basil Ravioli and Sauce
Vierge

Butternut Squash and Sage Risotto

Parmesan Crisp

Lime and Ginger Cheesecake

Berry Compote

Apple and Blackberry Streusel

Crème Anglaise

Venezuelan Dark Chocolate Fondant

Vanilla Ice Cream

£45 PER HEAD + VAT (FOOD ONLY)

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SAMPLE MENU THREE

Jerusalem Artichoke Veloute

Truffle Oil

Lobster Tempura

Lime and Chilli Dipping Sauce and Baby
Coriander Salad

Smoked Chicken Salad

Avocado and Crispy Pancetta

Poached Turbot Fillets

Lobster Boudin, White Truffle and Wild
Mushroom Tortellini

Loin of Venison

Chestnut, Chive and Potato Puree, Red
Cabbage and Juniper Glaze

Crispy Duck Egg

Baby Leeks, Asparagus, Mouli, Radishes and
Sesame Dressing

Assiette of Desserts

Chefs Seasonal Selection

Blackberry and Elderflower Mess

Elderflower Syrup

Raspberry Ganache, Passion Fruit Jelly

Raspberry Sorbet

£70 PER HEAD + VAT (FOOD ONLY)