



# Party Menus

## Menu at \$55.00

### APPETIZER

SELECTION OF PÂTÉ, ESCARGOTS

& MIXED GREENS (GF\*, DF)

...

### STARTER

HOMARD (GF)

LOBSTER TAIL, SHRIMP, TRUFFLE MASH,

SPINACH, BUTTER SAUCE

...

### MAIN COURSE

POISSON DU JOUR (GF)

FRESH FISH OF THE DAY

OR

CONFIT DE CANARD (GF, DF\*)

HOUSE CONFIT DUCK, GREEN BEANS

GARLIC PARSLEY POTATOES, ONION JAM

OR

RAGU DE CHAMPIGNON (V, VG\* GF)

WHITE WINE & CREAM MUSHROOMS,

HERBED POLENTA, PARMESAN

...

### DESSERT

TARTE BOURDALOUE

PEAR & ALMOND TART, WHIPPED CREAM,

CHOCOLATE SAUCE

## Menu at \$42.00

### AMUSES BOUCHES

...

### APPETIZERS

BEETROOT SALAD (V, VG\*)

ROAST BEETROOT, GOATS CHEESE, WALNUTS,

MIXED GREENS

OR

ESCARGOT PERSILLÉ

HALF DOZEN SNAIL, GARLIC BUTTER, BREAD

...

### MAIN COURSE

CASSOULET

DUCK & PORK CONFIT, VEAL SAUSAGE, BACON,

WHITE BEANS, BREADCRUMBS

OR

LAMB NAVARIN (GF)

BRAISED LAMB IN MARSALA WINE

WITH POTATO GRATIN & GREEN BEANS

OR

RAGU DE CHAMPIGNON (V, VG\* GF)

WHITE WINE & CREAM MUSHROOMS,

HERBED POLENTA, PARMESAN

...

TARTE BOURDALOUE

PEAR & ALMOND TART, WHIPPED CREAM,

CHOCOLATE SAUCE

## Menu at \$36.00

### AMUSES BOUCHES

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### SHARING APPETIZERS

SELECTION OF PÂTÉ, ESCARGOTS

& MIXED GREENS (GF\*, DF)

...

### MAIN COURSE

CONFIT DE CANARD (GF)

CURED & SLOW COOKED DUCK, GARLIC PARSLEY

POTATOES, GREEN BEANS, ONION JAM

OR

LAMB NAVARIN (GF)

BRAISED LAMB IN MARSALA WINE

WITH POTATO GRATIN & GREEN BEANS

OR

RAGU DE CHAMPIGNON (V, VG\* GF)

WHITE WINE & CREAM MUSHROOMS,

HERBED POLENTA, PARMESAN

...

### DESSERT

POT AU CHOCOLAT (GF\*)

OR VANILLA CRÈME BRÛLÉE (GF\*)

PRICE PER PERSON NOT INCLUDING 20% SERVICE CHARGE. DEPOSIT OF \$25 PER PERSON REQUIRED TO CONFIRM YOUR BOOKING. 48 HOURS NOTICE FOR ANY CHANGES OR CANCELLATION.

STAR \* DENOTES DISH CAN BE MODIFIED FOR DIETARY RESTRICTIONS