



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

HERB 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

POISSON DU JOUR (GF)

FRESH FISH OF THE DAY
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

...

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 CRÉME 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