

Carte Dinner Party

Summer 2021



Plaisir de recevoir..

Ideal Party[™]





Bertrand Munier

Chef de cuisine

vous propose

Menu a la carte 3 courses

From 6 to 9 Guests £67.00 per person

From 10 to 19 people £57.00 per person

From 20 to 50 people £53.00 per person

Our prices include chef service

The Starter

Caramelised Scallops, broccolis purée with Basil infusion and balsamic vinaigrette

Braised green asparagus with Parmesan, asparagus bavarois and mousseline sauce V

Tuna and avocado tartare, whipped cream and crispy prawn tuile, tomato and basil coulis

Risotto Verde (risotto with pea puree, green asparagus, basil coulis) V

Fennel and green apple salad with Homemade Gravlax Salmon and orange vinaigrette

Salad Gourmand (baby salad, Artichoke, Smoked duck breast, Melon, beetroot, green Bean and Xeres Vinaigrette)

Smoked aubergine Terrine with a mini roasted Goat cheese salad and walnut vinaigrette

Pithivier Riviera with tomatoes coulis and black olive confit V

The Main course

Grilled duck breast with peach and jus, tender young vegetables with herb butter

Lamb medallion served with poivrade sauce and vegetables primeur

Honey roasted Guinea Fowl, thyme jus and aubergine caviar

Grilled Sea bream fillet with tomato confit, black olive sauce and wild rice

Grilled Scottish beef sirloin, tarragon sauce, Potatoes Pont-Neuf and Vegetable Primeur

Organic chicken Jambonette with Spinach and jus, vegetable à la Française

Grilled Scottish Salmon darne with croustillant potatoes and Onion compote

Roasted sea bass cooked with olive oil, Vegetable Niçoise and Bouillabaisse sauce

All our main courses are served with vegetables



Cheese board

Our selection of cheese board depends on the market
Cheese plate at £8.50 per person and cheese board at £12.50 per person
Our cheese are served with Bread and Biscuit

Desserts

La Truffe (Dark chocolate ganache mousse, almond meringue and honey Milk sorbet)

Croquant of raspberry with mousseline cream and red fruit coulis

Peach Soup (Roasted Peach with raspberry coulis, mint and Vanilla ice Cream)

Summer Eclair (Lemon Eclair served with lemon glass infusion)

Strawberry and peach Roasted Sabayon Gratin

Roasted Strawberry caramelised, served with ginger ice cream and crumble

Supplement in red

Vegetarian in green. Please contact us for the vegetarian menu



Please contact us for any celebration cake design from 12 to 50 portions

VAT is not included and roll bread is £0.45 per roll

Our prices include chef service from 6 to 15 people

Food allergies and intolerances, some of our foods contain allergens, please contact us for more information



Prestige Suggestion

(Dishes start from 6 people, price by dish)

Starter

Foie gras in terrine cooked mi-cuit, rhubarb compote and strawberry vinaigrette £26.00

Risotto Ocean (Scallops, King Prawn and Mussel) £26

Steam white Asparagus with Hollandaise sauce £25

Pan Fried Lobster with its jus, serve with green vegetable sauté £34.00

Main courses

Roast Welsh rack of lamb with rosemary, lemon crust and summer Provencal vegetable £25

Scottish fillet of Beef, Bordelaise sauce and Potatoes Chateau £38.00

Poached Turbo with Champagne Sauce and Potatoes Soufflé £32.00

Sole fillet a la Normande and wild rice £28.00

Dessert

Raspberry Macaroon with Pistachio and raspberry sorbet £16.00

Baba Summer (baba with rum, Chiboust cream and red fruits) £16.00

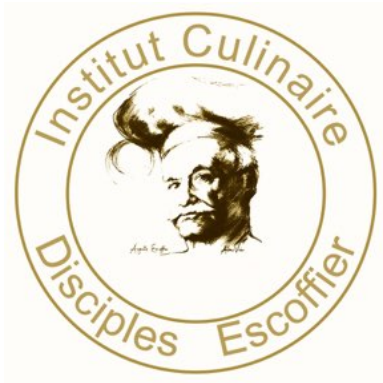
Raspberry, Strawberry minestrone served with rose, lychee sorbet and Almond crust £18.00

Chocolate Sensation (Dark chocolate truffle, sorbet orange white chocolate, eclair, shot glass 2 chocolates) £18.00



Bertrand Munier Award

Disciples  Escoffier International



Idealpartyblog

THE ESCOFFIER MIND

The Escoffier mind is about the equality of the disciples, without any hierarchy, the passing of knowledge, respect of the culture and the constant evolution of cooking, and of course the research and actions we do for charity.

It's what the President remembers us of at the opening of each chapter, which is the induction ceremony of the new Escoffier disciples.



Table Design

Forget worrying about which cutlery goes with the glasses and complements the table linen. Now it's simple. All you need to do is choose your Party Theme. Take a look at our carefully planned range of fun, elegant, traditional and modern Party Themes. You are the designer!

Maitre D'hotel service

A Maitre d'hotel can help you host your social event. He will take care of the details, leaving you free to get ready and socialise with your guests. Our Maitre d'hotel will serve lunch, dinner, cocktail, buffet and help you for any need during your event.

Charge is £87 for the first 4 hours and £17/h extra hours



First step to your order

Choose from A la carte menu or from the Menu (Detente & Fraicheur). The set menu should be the same for every guest (VAT applies on all price).

Chef service is included in our prices from 6 to 15 people depending of the menu. An extra £20/hour will apply for chef service. Our Menus are designed for our client's kitchen. We require a Minimum equipment (cooker, oven, fridge and space to work).

We can provide all hire equipment in any design (cookery, table, chair) at an extra charge.

Please contact Bertrand Munier for parties over 50 guests.



Ideal Party Home delivery

Delicious Canapes selection to a superb dinner party have all been designed for you by Bertrand Munier to suit every taste. Most of dishes are easy to eat or easy to heat so you can enjoy your Party with less stress. We only use the freshest local ingredients with no additives or preservatives for our freshly prepared dishes.

[Click on the menu link](#)



Carte Cocktail Party

We offer hand-made fresh canapés to the very highest standard delivered at your premises and to suit all taste and budget. Menu Design for up to 30 people. Click on link

[Carte cocktail party Link](#)

