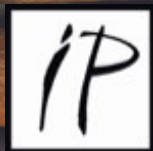


Carte Dinner Party Banquet

Plaisir de recevoir..





Bertrand Munier

Chef de cuisine

vous propose

Menu 3 courses

From 50 to 70 people £39.00 per person

From 71 to 100 people £37.00 per person

VAT is not included in all prices

The Starter

Gourmand Salad with mushroom tart and olive oil truffle vinaigrette (+ 4)V

Vegetable Terrine mille-feuilles with red pepper vinaigrette and balsamic vinegar V

Lobster cocktail with clementine vinaigrette (+ £9)

Terrine of Courgette with fresh mint and Tomato coulisV

Smoked Salmon tartare with grilled aubergine and tomato vinaigrette

Grilled vegetable Provencal with rocket Salad and Parma ham

Avocado tartare with crab, pan fried king prawn with herbs and lemon sauce

Atlantic fish terrine with Saffron sauce and fine salad

Tomato with goat cheese tarte and rocket salad, balsamic olive oil vinaigretteV

Gourmandise of trout with king prawn, tomato confit and Chablis sauce

Home made gravlax salmon with green mango, marinated with olive oil and lime

Smoked aubergine terrine with roasted goat cheese crotin salad and olive oil vinaigrette V

Mi-cuit DUCK FOIE GRAS, roasted figs (+ £4)

Supplement in red

vegetarian in green. Please contact us for vegetarian menu

The Main course

Venison casserole cooked for three hours with chestnut and fine vegetable sauté

Chicken Jambonnette with foie gras and its juice, vegetable cocotte (+ £8)

Guinea Fowl breast roasted with honey, thyme jus and vegetable cocotte

Confit of lamb cooked 4 hours with lemon, honey juice and vegetable fricassee

Home made duck confit with Vegetable a la francaise, potatoes croustillant and apple Marmalade

Grenadin of Veal with its jus and pan fried asparagus with parmesan cheese (+ 5 per person)

Scottish Beef sirloin sauté with bourguignonne Sauce and celeriac mash

Grilled filet of sea bass with Shallotte confite, red wine sauce and braised chicory

Guinea Fowl breast roasted with honey, thyme jus and vegetable cocotte

Roasted Cod, crushed rate potatoes, oven tomato confit and chives veloute

French Classic / Pan fried Duck breast a l'orange with carrot cake, chicory and wild rice

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

Pheasant Breast cooked the port sauce, Pumpkin Flan and Potatoes Chateau

All our main courses are serve with vegetable



Cheese board

Our selection of cheese board depends on the market

Cheese plate at £9.50 per person and cheese board at £11.50 per person

Our cheese are served with Biscuit

Desserts

Profiterole tarte serve with chocolate and Fresh vanilla sauce

Pear and Caramel Brownie with caramel sauce

Vanilla Cassis Mousse with raspberry coulis and red fruits

Apple and quince tarte with vanilla ice cream (autumn Saison only)

Mixed Berry Cheesecake Serve with exotic coulis

Pistachio Chiboust with vanilla cream anglaise

Almond, Pumpkin craquant with orange flavour and vanilla ice cream

Milk Florentine and chocolate mousse

Fine Pear Tarte cook in red wine and sabayon ice cream

The TIRAMISU and coffee sauce

Chocolate Opera and coffee sirop

Buffet dessert (£3.50)

Bread roll is £15 every 10 guests



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

VAT is applicable on prices



Les Menus

Menu Détente £43.00 per person

Pressed Crabmeat and pineapple salad with coriander tomatoes chilli sauce

Or

Vegetable Terrine mille-feuilles with red pepper vinaigrette and balsamic vinegar

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Confit of lamb cooked 4 hours with lemon, honey juice and vegetable fricassee

Or

Guinea Fowl breast roasted with honey, thyme jus and vegetable cocotte

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Selection of French & English cheese plate 5 cheese

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Choose one dessert or from the carte menu

## Menu Délice £63.00 per person

Canapes 4 per person

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Gourmandise of trout with king prawn, tomato confit and Chablis sauce

Or

Mi-cuit DUCK FOIE GRAS, roasted figs

Or

Gourmand Salad with mushroom tart and olive oil truffle vinaigrette

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Filet of veal roasted with poivradew sauce and basket of primeur vegetable

Or

Scottish fillet of beef grilled with mix pepper, Pommard sauce and celeriac croustine

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Selection of French and English cheese plate 5 cheese

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Choose one dessert from the carte menu





## Dinner with a Soprano

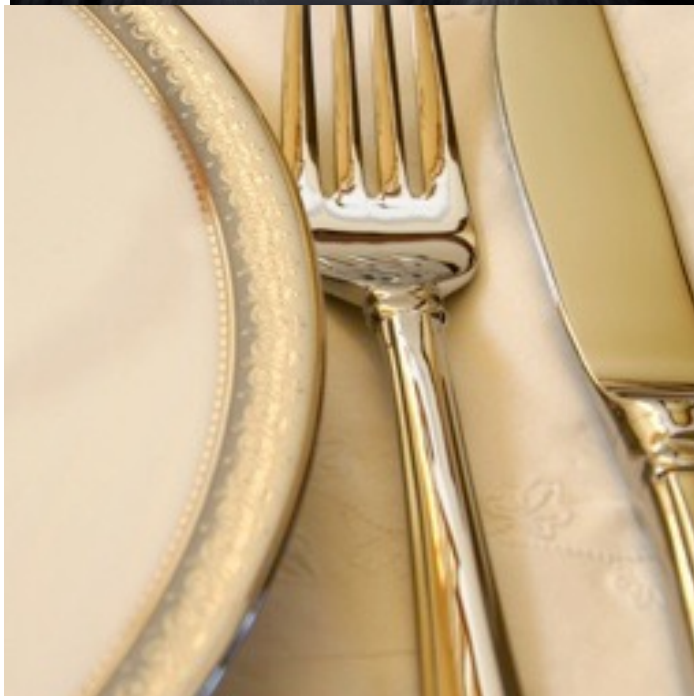
Claudia Myles is an Opera Singer. She has sung in many venues, including the Royal Albert & Royal Festival Hall.

Claudia is available for Weddings, Birthdays and any other parties.

She covers all genres of music Opera, Classic, pop, musical Theatre and jazz.

Please reserve in advance for Booking

[www.claudiamyles.co.uk](http://www.claudiamyles.co.uk)



## 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.

1. 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 £85 for the first 4 hours and £17/h extra hours








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## First step to your order

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

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Chef service is not included in our prices. chef service will be apply at £20 a hours per chef . Our Menu are designed Depending of the venue and we require a Minimum of equipment, cooker, oven, fridge and space to work or we can organise all kitchen hire equipment and is in charge of Client .

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

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Please contact Bertrand Munier at  
[Chef@bertrandmunier.com](mailto:Chef@bertrandmunier.com)

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## Ideal Party Home delivery

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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.

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[Click on the menu link](#)

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## Carte Cocktail Party

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

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[Carte cocktail party Link](#)

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