

# Carte Dinner Party

## Autumn and winter 2023-24



Plaisir de recevoir..



# Bertrand Munier

## Chef de cuisine

### vous propose

#### Menu a la carte 3 courses

From 6 to 9 Guests £80.00 per person

From 10 to 19 Guests £75.00 per person

From 20 to 50 people £73.00 per person

## The Starter

Chestnuts Flan with chicory fondant, Smoked duck breast and hot nuts vinaigrette

Grilled vegetable Salad with crispy parma ham and parmesan Cheese

Sea Bream & tomato carpaccio, flavoured with lime and green mango salad

Forest mushroom Millefeuille with chicken quenelle and Black truffle flavour

Risotto with mature parmesan cheese and fricassee of fresh wild mushroom V

Pressed Crabmeat and pineapple salad with coriander tomatoes chilli sauce

Gourmand salad with Gravlax Salmon pannequet filed with smoked aubergine caviar

#### Autumn Salad

(fine Salad, Pear, Shaved Vegetables, Cured Ham, Poached Egg, Point Bleu Cheese, Walnut Vinaigrette)

## The Main course

Steam French cabbage stuffed with Pheasant, Port sauce and Fondant Vegetable

Duck civet cooked with red wine, Grilled Polenta and Autumn Vegetables

Sea Bream Royale with is jus, Grapefruit segment and Braised chicory.

Scottish Beef sirloin sauté with Roquefort Sauce, celeriac mash and potatoes cocotte

Grilled filet of sea bass with Shallot confite, Pommard sauce and braised chicory V

Guinea Fowl Braised with Prunes, pan fried spinach, chestnuts and mushroom sauté

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

Salmon en Croute with beurre Blanc and vegetable fondant V

## Cheese board

Our selection of cheese board depends on the market  
Cheese plate at £12 per person and cheese board at £17 per person  
Our cheese are served with Bread and Biscuit



## Desserts

Lemon Ile Flottante, orange with pink Grapefruit segment and chocolate croustillant

Figs roasted with honey and basil ice cream, raspberry coulis

Le Paris-Brest (choux pastry and a praline flavoured cream mousseline)

Fine Pear Tart cook in red wine and sabayon ice cream

Roasted Mango with vanilla creme brûlée and Passion coulis

Mini apple cooked in the oven with Honey cake ice cream

Pan cake stuff with lemon cream and Earl Grey tea Sauce

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

VAT is not included

Our prices include chef service from 6 to 15 people

Mini Baguette is charge at £1.55 each

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



# Prestige Suggestion

(Supplement price for each dish on the based on 3 courses menu)

## Starter

Duck foie gras medallion served with Mini club sandwich pain d'epices,  
filed with figs chutney £15.00

Grilled scallops with Parsnip puree with Parma ham Cracker and balsamic Vinaigrette £9.00

Vol au van with sea bass quenelle and persil coulis £6.00

## Main courses

Roast Welsh rack of lamb with rosemary, lemon crust and summer Provencal vegetable £8

Scottish filet of Beef, Bordelaise sauce and Potatoes Chateau £20.00

Poached Turbo with Champagne Sauce and Potatoes Soufflé £21.00

Grenadin of Veal with its jus with wild forest mushroom and potatoes galette £12.00

## Dessert

Feuillantine of pear with caramelised lemon £5.00

Baba Chibouse cream (baba with rum, Chiboust cream and red fruits) £5.00

Tuile cinnamon Biscuit, light choco-chestnuts and Hazelnuts sauce £6.00

The Mont Blanc (meringue with sweetened chestnuts topped and chantilly cream) £6.00

## Bertrand Munier Award

Disciples  Escoffier International



[Idealpartyblog](http://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 £125 for the first 4 hours and £25/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 Prestige Suggestion. The set menu should be the same for every guest (VAT applies on all price).

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Chef service is included in our prices from 6 to 15 people depending of the menu. An extra £35/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).

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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 for

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## 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 standard delivered at your premises and to suit all taste and budget. Menu Design for up to 30 people. Click on link

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[Carte cocktail party Link](#)

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