

# Carte Dinner Party

Spring & Summer 2024

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 people £77.00 per person  
From 20 to 50 people £74.00 per person  
Our prices include chef service

## The Starter

Crispy puff party with confit tomato, tapenade vinaigrette and goat cheese V

Rillette of smoked haddock on pickle cucumber carpaccio V

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

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

Poached Salmon a la Parisienne with light saffron Sauce

Salad Spring Nicoise (baby salad, Artichoke, Tomatoes, tuna, Basil, eggs, radish, celery, crouton, tapenade)

Summer vegetable terrine with 5 layers and spices yogurts Sauce V

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

## The Main course

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

Lamb medallion served with poivrade sauce and vegetables primeur

Roasted Lemon Guinea Fowl, rosemary jus and smoked aubergine Flan

Slow cooked Sea bream, tomato confit and Potatoes Nicoise ( lemon Potatoes, green olives, persil, garlic, capers.oregano) V

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

Organic Stuffed chicken Leg with Spinach and is jus, vegetable à la Française

Grilled Scottish Salmon darne with Crispy potatoes cake and Onion compote V

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

All our main courses are served with vegetables

# Cheese board

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

# Desserts

Duo Chocolate (Dark chocolate mousse, meringue, ganache milk, red fruits )

Crunchy of raspberry with mousseline cream and red fruit coulis

Strawberry and peach Roasted Sabayon Gratin

Summer Eclair (Lemon Eclair served with lemon glass infusion)

Le Vacherin (layer of Meringue with home made Vanilla ice cream and raspberry Sorbet)

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 £1.30 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

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

## Starter

Foie gras in terrine cooked mi-cuit, rhubarb compote and strawberry vinaigrette £20

Risotto Ocean (Scallops, King Prawn and Mussel) £10

Steam white Asparagus with Hollandaise sauce £13

Caramelised Scallops, broccolis purée with Basil infusion and balsamic vinaigrette £13

## Main courses

Roast Welsh rack of lamb with rosemary, lemon crust and summer Provencal vegetable £10

Scottish fillet of Beef, Bordelaise sauce and Potatoes Chateau £25

Poached Turbo with Champagne Sauce and Potatoes Soufflé £20

Sole fillet a la Normande and wild rice £12.00

## Dessert

Raspberry Macaroon with Pistachio and raspberry sorbet £6.00

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

Raspberry, Strawberry minestrone served with rose, lychee sorbet and Almond crust £4.00

Chocolate Sensation (Dark chocolate truffle, sorbet orange white chocolate, eclair, shot glass 2 chocolates) £8.00

## 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 Menu (Detente & Fraicheur). 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 parties over 50 guests.



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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 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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