

The Seated Menu—

three course traditional French menu with
Aperitif \$75

This menu includes platters of simple finger food with the aperitif. Champagne, beer and soft drink would be served at the commencement of the party while people mingle.

After this a choice of:

Entrée:

Feuillete de fruit de mer – Fresh warm seafood between layers of puff pastry

Tarte Fromage de Chevre – a tart of goat cheese and spinach served with salade

Assiette de crevettes – Fresh prawns served with traditional house-made French Mayonnaise

Coquille Saint Jacques en brioche – Scallops in a basil sauce served in fresh brioche.

Assiette de Charcuterie – A platter of house-made tureen and nibbles served with baguette



Main course:

Paupiettes de poulet farcis cognac – chicken stuffed with a cognac farcis served with a mushroom sauce.

Gigot d'Agneau aux herbes – Herbed lamb leg served with seasonal vegetables

Roti de porc fondant au Madere – Roast pork stuffed with a Madeira pate, served with a cognac sauce

Bouef Bourguinon – Beef cooked slowly in red wine in the style of Burgundy.

Blanquette de veau – Veal in a piquante sauce

Dessert:

Tarte Frangipane – Almond tarte with plum, rhubarb or pear (seasonal) served with Crème Anglais



Petit Fours - an assortment of tiny choux pastries

Armorica Gateau – Almond meringue filled with nougat butter crème (this can double as the birthday or wedding cake- see cakes page for pix)

Tarte Opera – Glazed fruit tart filled with crème patissiere



Poire Belle Helene – Pears poached in red wine coated in chocolate ganache

Vacherin Glace - House made sorbet sandwiched between two layers of meringue on a bed of fruit coulis



Deluxe menu with apperatif (\$78)

This menu option is the same as above with the following main course choices.

Confit Canard traditionnelle– Slow cooked duck leg served with caramelized onion

Confit de canard a l'orange – individual duck legs roasted in a sauce with orange glaze