

LE CAFÉ DU MARCHÉ

GRENIER PARTY MENU

Per person: 3 courses £38.50

Starters

Please choose the same starter for all your guests

Salad Lyonnaise
Salad of grilled goats cheese
Fish soup with rouille, croutons and gruyere
Onion tart with a butter sauce
Smoked salmon with smoked mackerel pate
Terrine of foie gras, toasted sourdough (£4.00 sup)
Bruschetta with tomato and Buffalo mozzarella
Snails on toast, garlic butter
Bayonne ham with celeriac remoulade
Wild mushroom risotto

Main courses

Please choose the same main course for all your guests

Confit of duck, honey and clove sauce
Seasonal lamb dish
Fish of the day
Daube of beef bourguignon
Chicken ballotine with spinach and wild mushroom
Seasonal game dishes (market price)
Duck breast, port and raisin sauce
Cassoulet maison
Cote de boeuf with béarnaise (for 2 people - £10 supplement)

All main courses come with vegetables, salad and a potato dish

Vegetarian main courses

Please choose the same dish for all your guests

Beetroot tart tatin
Melanzane parmigiana
Pepper and onion stew, baked egg and goat's cheese
Provençal stuffed beef tomato
Wild mushroom and ricotta crespelina
Vegetarian du menu

Desserts

Please choose the same dessert for all your guests

Seasonal fruit tart with crème anglaise
Crème caramel
Nougat glacé, raspberry coulis
Chocolate cheesecake
Fruit salad
Vanilla profiteroles, chocolate sauce
Seasonal fruit strudel, crème fraiche

Digestifs

To be charged at menu prices

2009 Tokaji - 5 Putonyos
2009 Muscat de Beaune de Venise
2001 Smith-Woodhouse

15% optional service

N.B. Customers susceptible to food allergens are advised to ask management for further information on menu content