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FRENCH MENU

STARTERS

Smoked Salmon Canapès with salmon and cream cheese

Ficelle Picarde with Crème Fraiche, Mushrooms, Cheese & Ham

MAINS

Duck with Mango Sauce & Salad with White Wine, Chicken Stock and Brandy

Chicken Dijon with Crème Fraiche, Crusty Bread and Potatoes

DESSERTS

Macaroons with Icing Sugar

Crème Caramel Deluxe with Whipped Cream



INGREDIENT LIST

Starter: Smoked Salmon Canapès

Canapès

Cake Flour, Sugar, Salt, Instant Yeast, Olive Oil, Water, Milk Powder

Toppings

Samoked Salmon, Cream Cheese

Starter: Ficelle Picarde

Crepes

Cake Flour, Eggs, Milk, Butter

Ficelle Picarde

White Button Mushrooms, Portobellini Mushrooms, Salted Butter, Shallots, Crème Fraiche, Dry White Wine, Matured Cheddar, Bayonne Ham

Main: Duck with Mango Sauce & Salad

Duck with Mango Sauce

Duck Breast, Salt & Pepper, Butter, Olive Oil, Mango, Cornflour, Water, Apple Juice, White Wine, Chicken Stock, Brandy

Salad

Rocket, Cherry Tomatoes, Coconut Shavings, Cucumber, Feta

Main: Chicken Dijon

Coriander Seeds, Olive Oil, Chicken Drumsticks, Salt & Pepper, Onion, Garlic, Chicken Broth, Whole-grain Mustard, Crème Fraiche or Sour Cream, Tarragon, Crusty Bread, Carrots, Potatoes

Dessert: Macaroon

Egg white, Caster Sugar, Food Colouring, Icing Sugar, Almond Flour, Vanilla Extract, Butter

Dessert: Crème Caramel Deluxe

Caramel

Sugar

Custard

Milk, Caster Sugar, Cream, Eggs, Caramel, Salt

Garnish

Whipped Cream