

# Chez Vous

RESTAURANT, HOTEL  
LOUNGE BAR & EVENTS

## Dinner Party Menus

Select – 1 dish from each course

### THE FIRST IMPRESSION

Chef's Selection of Canapés

### WHERE IT ALL BEGINS

Thai Style Fish Cakes with Sweet Chilli and Coriander Dressing,  
Pack Choy Salad

---

"La Barbe" Smoked Duck Salad with Baby Leaves  
and Red Wine Pear Dressing

---

Smoked Salmon and Celeriac Remoulade Timbale with Tomato  
and Chive Crème Fraiche

---

Terrine of Duck Confit studded Armagnac Prunes  
with Spiced Apple Chutney

---

Bayonne Ham and Goats Cheese Roulade sliced  
onto a Green Bean and Pistachio Salad

---

Home Cured Scotch Salmon Wafer Thin with Beetroot Salad  
and Citrus Emulsion

---

Classic Nicoise Salad topped with Grilled Tuna and Lime

---

Warm Potato Salad topped with Roasted Scallops,  
Black Pudding and Lemon Chive Dressing

---

Red Onion and Sage Tarte Tatin with Balsamic Glaze  
and Bitter Leaves

---

Warm Asparagus Millefeuille with Warm Orange  
and Chervil Butter Sauce

---

Marinated Forest Mushrooms served on Ciabatta Crostini  
with Chilli Onion Chutney

---

### THE MAIN EVENT

Grilled Mignon of Beef Fillet, Roasted Roots and Shallots  
with Peppercorn Sauce

---

Jambonette of Guinea Fowl filled with Olive Tapenade served  
with Lemon Thyme Sauce

---

Confit of Barbary Duck Leg, Braised Red Cabbage, Juniper  
and Red Currant Sauce

---

Roast Rump of English Lamb sliced onto a Spring Onion Mash  
with a Thyme and Garlic Jus

---

Osso Bucco of Monkfish braised with Sweet Peppers and Plum  
Tomatoes, served with Herb Oil

---

Fillet of Pork "Dijonnaise" sliced onto Butter Beans and Lardons  
with Mustard Cream Sauce

---

# Chez Vous

RESTAURANT, HOTEL  
LOUNGE BAR & EVENTS

## Dinner Party Menus continued...

Noisette of Venison Wrapped in Pancetta and served with Confit Garlic and Rich Port Sauce

---

Grilled Delice of Salmon with Baby Vegetables, laced with foaming Chive Butter Sauce

---

Seared Black Bream with Four Cheese Ravioli, Olive Based Tomatoes and Basil Crème Fraiche

---

Porcini Mushroom, Chestnut and Sage Risotto with Red Pesto Oil and Fried Root Vegetables

---

## THE FINAL FURLONG

Passionfruit Crème Brulee with Orange Tuille Biscuits

---

Rich Tangy Lemon Tart served with an Orange and Apricot Compote

---

Chocolate Pecan Bread and Butter Pudding with Maple Syrup Crème Fraiche

---

Eton Mess (Whipped cream and Strawberries, broken Meringue and Cognac)

---

Iced Coconut and Mango Parfait, Grilled Bananas, Rum and Vanilla Seed Syrup

---

Classic French Apple Tart served with Vanilla Crème Anglaise

---

Chocolate and Griottes Craquelle served with Mascarpone

---

Blueberry Crème d'Anjou (Smooth French Cheesecake)

---

Summer Fruit Millefeuille with Raspberry Coulis

---

## FIN

Cheese Selection, Celery, Grapes and Chutney

## ET ENCORE

Freshly Brewed Filter Coffee and Petit Fours

Minimum numbers of 10 people