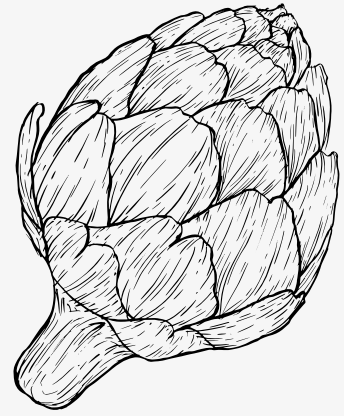


La Petite Bouchée

The French Collection



BISTRO £45.00 PER HEAD

Starters

STEAK TATARE

Finest locally sourced Devon beef mixed with pickles, Dijon and local egg yolk and served in a marrow bone.

CLASSIC FRENCH ONION SOUP

Served with Crouton laden with Gruyere Cheese and fresh Thyme

TWICE BAKED CHEESE SOUFLÉE

Slathered in a rich camembert sauce and salad garnish

SALMON RILLETTES

A deliciously light and using both smoked and poached salmon, served with handmade pickles

Entrees

All main courses served with either chef salad, seasonal vegetables and a potato accompaniment.

STEAK AU POIVRE

Locally sourced Minute Steak, served in an unctuous, green peppercorn sauce and served with Potato Gratin.

SALADE NIÇOISE

Pan seared tuna, eggs, olives, green beans, garlic croutons and crisp Kos lettuce

CONFIT DE CANARD

Home cured and confit Duck Legs, served with French Puy lentils and lardons and Pomme Purée

ROASTED CHERRY TOMATO & CONFIT GARLIC TARTE TATIN

A delicious mix of slow roasted cherry tomatoes, confit garlic and crisp thyme infused pastry

Desserts

CRÉME BRÛLÉE

Classic Crème Brûlée, served with seasonal berries

TARTE AU CITRON

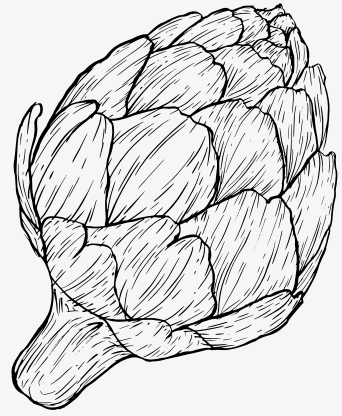
Deliciously zingy and refreshing lemon tart served with handmade berry sorbet

CHEESE BOARD

A selection of West Country Cheeses, served with fruit and Salad Vegetables, homemade chutney and fruit jelly

La Petite Bouchée

The French Collection



BRUNCH £28.50 PER HEAD

SAVOURY

CROQUE MONSEIUR

A decadent doorstep toasted sandwich with cheese, locally sourced carved ham and a rich béchamel. sauce.

CROQUE MADAME

A decadent doorstep toasted sandwich with cheese, locally sourced carved ham and a rich béchamel. sauce with a fried egg on the top

OMELETTE ARNOLD BENNETT

A rich and unctuous three egg omelette, with flaked smoked haddock and a rich cheese sauce, then grilled for bubbling perfection

BUCKWHEAT CRÊPES

Classic buckwheat crêpes served with a choice of ham, cheese, eggs, spinach, mushrooms, smoked salmon and creme fraiche

OEUF EN COCOTTE

Baked eggs with cream. With a selection of fillings including ham, cheese, spinach, mushroom or smoked salmon

SHAKSHUKA

A firey red pepper, tomato and chilli sauce with baked eggs and a chunk of Sourdough to mop up the sauce !

SWEET

PAIN PERDU

The ultimate French toast, soaked in boozy custard and panfried and butter then served with seasonal berries.

CRÊPE AUX FRAISE

3 generous crêpes stuffed served with strawberries marinated in a stock syrup and Chantilly cream

TO FOLLOW

A SELECTION OF PASTRIES

Deliciously authentic Croissants, Pain Au Chocolates, Kouig Ammanan

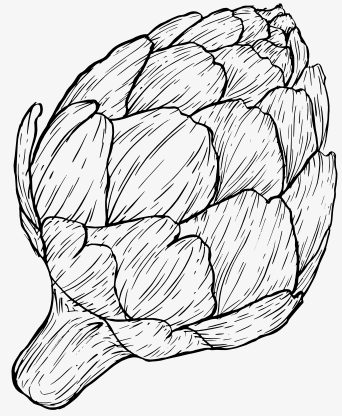
Served with Coffee, Tea and Orange Juice (Please let us know if you require decaffeinated

Cremant £12 per glass

Homemase Bloody Mary £10.50 per glass

La Petite Bouchée

The French Collection



BRASSERIE £45.00 PER HEAD
BRASSERIE CLASSICS

Starters

TERRINE DE CAMPAGNE

A course country pâté served with handmade pickles and sourdough toast.

BLACK OLIVE TAPENADE

served with crispy Panisses (chickpea flour fries)

MOULES MARINÈRE

Plump Devon mussels in a white wine, shallot and fish stock broth

DEEP FRIED CAMEMBERT

served with redcurrant sauce

Entrees

*All main courses served with either chef salad,
seasonal vegetables and a potato accompaniment.*

LEMON SOLE MEUNIÈRE

*beautiful West Country Sole, dusted in seasoned flour and pan fried, then
served with a butter, caper and lemon sauce.*

SALADE LYONNAISE

*crispy Lardons, poached eggs, garlic croutons and crisp frisée and endive
lettuce*

SHORT RIB BOURGUIGNON

*Rich local short ribs cooked for 12 hours in a classic Bourguignon sauce with
silverskin onions, mushrooms, carrots, lardons and red wine.*

FLAMICHE AUX POIREAUX

An unctuous leek and gruyere deep filled tart.

Desserts

APPLE TART TATIN

Classic Tarte Tatin served with Vanilla Ice Cream

CHOCOLATE MOUSSE

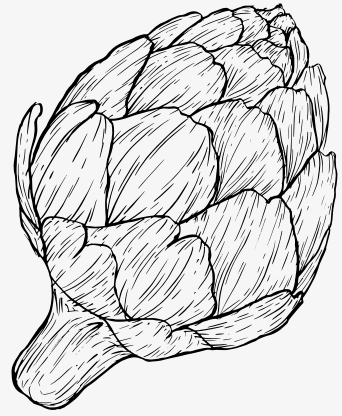
Served with Raspberry and White Chocolate

CHEESE BOARD

*A selection of West Country Cheeses, served with fruit and Salad Vegetables,
homemade chutney and fruit jelly*

La Petite Bouchée

The French Collection



SHARING £60.00 PER HEAD

THE PERFECT SHARING EXPERIENCE FOR FAMILY AND FRIENDS

Starters

PLATEAU DE PATÉ

Chicken Liver Parfait, Paté de Campagne, Porc Rillettes served with handmade Pickles and French toast

CHARCUTERIE PLATTER

The Finest West Country Handmade Charcuterie served with Handmade Pickles, Balsamic Caviar and Sourdough Toast

MEZZE PLATTER

A classic combination of Middle Eastern inspired Roasted Vegetables, Olives, Falafel, Vine leaves, Hummus, Muhammara, Pickled Chillies and Flat Bread

SMOKED FISH PLATTER

A fabulous selection of Smoked Fish including , Smoked Salmon, Smoked Trout, Smoked Halibut. served with Horseradish Crème Fraîche, Cornichons and French Toast

Entrees

All main courses served with either chef salad, seasonal vegetables and a potato accompaniment.

BEEF WELLINGTON

Locally sourced beef, mushroom duxelles, Crepe enveloped in puff pastry and served with a deep rich red wine jus. (minimum 8 - max 12)

FRUIT DE MER (SEASONAL SUPPLEMENT MAY APPLY)

A Selection of Devons finest seafood, Lobster, Oysters, Crab, Mussels, Crevettes, Razor Clams. (minimum 4 maximum 12)

GIGOT D'AGNEAU PLEUREUR

Weeping lamb. A locally sourced leg of lamb, cooked over boulangerie potatoes and served with a rich lamb jus (Minimum 6 maximum 12)

Desserts

BASQUE STYLE CHEESECAKE

A deliciously authentic basque cheesecake served with seasonal berries 12-16 portions

TARTE AUX NOISETTES

A very 'naughty' tart of caramelised nuts, served with salted caramel ice cream (10-12 portions)

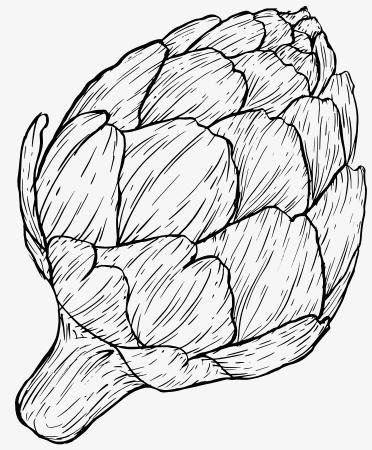
CHEESE BOARD

A selection of West Country Cheeses, served with fruit and Salad Vegetables, homemade chutney and fruit jelly

Cheese can be served as an additional course for £10.00 per head.

La Petite Bouchée

The French Collection



À LA CARTE £60 PER HEAD

Starters

PATÉ EN CROUTE

A delicious mixture of pork, herbs and complimentary spices wrapped in a pastry crust and served with hand made pickles.

ASPARAGUS WITH CURED EGG YOLK

Served with a rich tomato hollandaise and finished with handmade wild garlic oil

LE TOUTON DU CHAMPSAUR

Crispy cheese, potato and wild garlic pillows, served with a salad and classic Dijon Vinaigrette

COQUILLES SAINT-JACQUES AND LARDO

Award Winning Devon Scallops draped in Lardo and served with Celeriac puree, apple and hazelnut

Main Course

All main courses served with either chef salad, seasonal vegetables and a potato accompaniment.

MONKFISH EN PAPILOTE PROVENÇAL

Stunning Devon Monkfish Tail with Provençal vegetables cooked and steamed in baking parchment.

PARISIENNE GNOCCHI

Served with a wild mushroom and madeira sauce.

TOURNEDOS ROSSINI

Classic fillet steak served on a crispy crouton, ethically sourced foie gras, red wine jus.

ROULADES DE POULET

Succulent Chicken breast, stuffed with bacon, spinach, wild mushroom and wrapped in pancetta, served with potato gratin.

Desserts

CHOCOLATE MARQUISE

Decadent Chocolate with a hazelnut praline and raspberry sorbet

SUMMER PAVLOVA

Light and fluffy meringue, seasonal berries, whipped cream spiked with Pimms.

CLASSIC APPLE TARTE TATIN

Apple Sorbet, Compressed Apple, Ginger Crumb

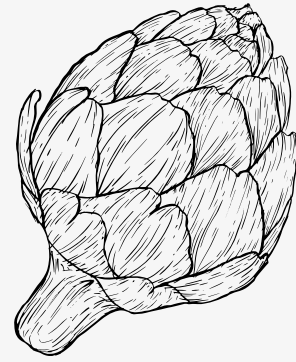
Cheese

CHEESE BOARD

A selection of West Country Cheeses, served with fruit and Salad Vegetables, homemade chutney and fruit jelly

La Petite Bouchée

The French Collection



DEGUSTATION £80 PER HEAD

OPTIONAL WINE FLIGHT £40 PER HEAD

Canapé

BRIXHAM CRAB

A savoury profiterole stuffed with crab mousse and finished with wasabi caviar
or

DUCK LIVER PARFAIT

Toasted brioche, Cointreau gel, Nasturtium
or

BALSAMIC TOMATO AND PISTOU TARTLETS (V, VG)

Roasted cherry tomatoes in balsamic with a Provençal Pistou

Starter

CHICKEN AND HAM TERRINE

Pickled Girolles, Toasted Brioche, Tarragon Mayonnaise
or

STEAK TATARE

Beetroot Kimchi and Cured Egg Yolk
or

TOMATO TATARE (V, VG)

Beetroot Kimchi and Superstraccia curds

Fish

TORCHED MACKEREL

Pickled Rhubarb, Rocket, Mustard Vinaigrette
or

CARPACCIO OF COQUILLE SAINT-JACQUES

Truffle Vinaigrette
or

CARPACCIO OF GOLDEN, CANDY AND PURPLE BABY BEETROOT (V, VG)

Truffle Vinaigrette

Main

RUMP OF LAMB

Whipped Goats Curds, Pickled Courgette, Pommes de Terre Rôties
or

BEEF FILLET

Marrow bone & oyster sauce, buttered spinach, girolle mushrooms
or

WILD MUSHROOM, GARLIC CREMATTA AND SQUASH WELLINGTON (V, VG)

Red wine sauce, buttered spinach, girolle mushrooms

Amuse

CHAMPAGNE GRANITA

A deliciously fresh palate cleanser

Dessert

MANGO

Chilled Creme Anglais, Fresh Mango, Handmade Mango Sorbet, Meringue Kisses
or

ROASTED RHUBARB

Roasted Rhubarb, Vanilla Crema, Caramelised Puff Pastry

Vegan, & dairy free, versions of both desserts are available

Cheese

FROMAGE FORT

An unctuous spreadable cheese, served with handmade biscuits and port gel

VEGAN CHEESE BOARD

An selection of vegan cheese, served with handmade biscuits and port gel