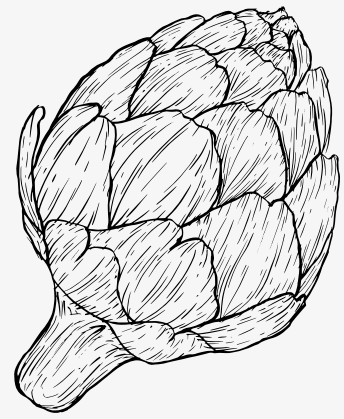


# La Petite Bouchée

## 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.*