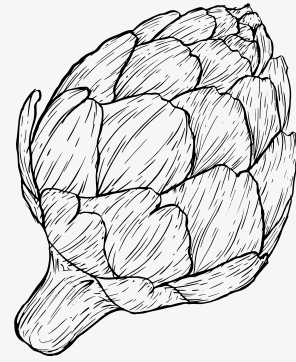


La Petite Bouchée

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