



Our outside catering facility for home and business



- CHOICES MADE SIMPLE
- PERSONALIZED EVENTS
- BUDGET MINDED

Thank you for your interests in our outside catering facilities; we cater for any bespoke event from pop up restaurants to small family reunion at home.

This Pack is a step-by-step guide designed to help you, and us, make this event very special, but each occasion is different and a “bespoke” approach is essential to a successful organisation, we therefore always recommend that we meet on site or in one of our restaurants so that we can appreciate clearly the spirit of the party. This will help us make it an event you can be proud of and designed so that your guests will remember it dearly.

Our team is dedicated to make the whole preparation easy and will accompany you from the planning to the actual event.

| | | | |
|-------------------------------------|--|-------------------------|--|
| NAME | | CONTACTS | |
| DATE OF EVENT | | NUMBER OF GUESTS | |
| ADDRESS AND ACCESS SPECIFICS | | TIME SCHEDULE | GAZETTE ARRIVAL: GUESTS ARRIVAL: SEAT DOWN: ENDS: |



FOOD

CANAPÉS

£1.8

SOUPE DE MARRON

Chestnut soup, rosemary cream

CROTTIN CHAUD

Goat's cheese "crottin" roasted with honey, salad of winter fruits and baby leaves

PETITE SOUPE

Warm cauliflower cream and smoked salmon

TOMATARTARE

Tomato tartar, mustard and red onion

PISSALADIÈRE

Confied onion crispy tart with anchovies

TOMATE CERISE

Cherry tomato filled with goat cheese and fresh herbs

TARTE TOMATE

Tomato and mustard tart

CANARD RÉMOULADE

Home smoked breast of duck, celeriac "rémoulade"

SAUMON BLINIS

Salmon from our smoker with blinis

VOL AU VENT

Chicken pastry with mushroom

PETIT CONSOMMÉ

Cold tomato and basil consommé

CAMPAGNE

« Country » terrine and gherkins

CANAPÉS +

£2.3

PRAWNS

Tiger prawns sautéed with ginger and garlic, sauce "Curcuma" and confit leek

CRABE

Crab and avocado club

MACARON

Beetroot macaroon and creamed cheese

TARTARE

Tuna and fresh herbs tartar, strong mustard dressing

CARPACCIO

Beef carpaccio with parmesan and balsamic



FOIE GRAS

Foie gras terrine and onion jam

LA CAILLE

Quail skewers with rosemary

BOEUF BÉARNAISE

Beef skewers béarnaise

FORK CANAPÉS +

£3.5

[ON PLATE OR BOWL PLATE WITH FORK]

CANARD

Duck Breast roasted with honey and spices, braised baby gem with lime

RISOTTO

Wild mushrooms risotto, parmesan crisp

RISOTTO

Calamari risotto à la provençale

SAINT JACQUES

Roasted scallops, buttered leek and cider

CHÈVRE CHAUD

Warm goats cheese salad and tomato

NIÇOISE

Fresh tuna salad « à la Niçoise »

POULET

Roast chicken « au jus », pommes purée

BOEUF

Ribeye steak and frites with “béarnaise” sauce

LA LOTTE

Monkfish tail, olive tapenade and spring vegetables

AGNEAU

Lamb cutlets with roasted aubergine, tomato and herbs

PLATTERS

£14.5

[LARGE BOARDS TO SHARE BUFFET STYLE]

PLATEAU GAZETTE

Selection of charcuteries, rillettes, homemade terrines and condiments

PLATEAU LEGUMES

Plateau of raw vegetables and fresh dips (mustard, spicy tomato, herbs)

PLATEAU CONDIMENTS

Plateau of condiments, mushrooms Greek style, grated carrot, celeriac, beetroot, leeks and crispy toast

SWEET CANAPÉS AND MINI-DESSERT

| | |
|--|------|
| PAIN PERDU | £2.5 |
| French toast, roasted apple with cinnamon, vanilla ice cream | |
| CRÈME MANGUE | £2.5 |
| Mango cream and chocolate mousse, coconut biscuit and passion fruit "coulis" | |
| LA MADELEINE GAZETTE | £2 |
| Large Madeleine with chocolate sauce | |
| T-BREIZH | £2.5 |
| Pears with salted butter caramel, "fromage frais", sablè and chantilly cream | |
| CHOCOLAT LIEGÈOIS | £2.5 |
| Chocolate ice cream, Chantilly cream and chocolate sauce | |
| RASPBERRY DELIGHT | £2.5 |
| Muddled Raspberries, raspberry sorbet, Chantilly cream | |
| CHOUX | |
| Choux pastry with vanilla cream | £1.8 |
| TARTE TOUT-ROUGE | |
| Mini seasonal Berries tart | £1.8 |
| TARTE TOUT-CHOCO | |
| Mini Chocolate tart | £1.8 |
| FONDUE | |
| Chocolate fondue and fresh fruit | £2.3 |

CHEESE BOARD

Our selection of cheese is exclusively French and naturally follows each season. Our selection is served on a large board for everyone to share. Accompaniments include grapes, walnuts and honey, baguette and salted butter.





BIRTHDAY CAKE

£5 / pers.

Our cakes are prepared “in house” and bespoke to your requirements. Should you have a specific cake request, our chefs will be delighted to try and make it feasible. Our cakes also include the embarrassing song!!!.

DACQUOISE

Chocolate “Dacquoise” with praline crust

A biscuit base made of praline and hazelnuts topped with chocolate mousse and covered in dark chocolate

MILLEFEUILLE

Red fruit millefeuille

Slightly caramelised puff pastry layers with “mousseline” cream and seasonal red fruits.

CROQU'EN BOUCHE

Choux pastry filled with crème pâtissière covered in caramel

Traditonal French “wedding style” cake

- Please indicate here any specific wording to appear on the cake:

- Please indicate how many candles and what colour.

- Would you like to organise a glass of Sparkling wine or Champagne to be served with the cake?



DRINKS

WINE

We are able to offer you wines and drinks at near cost price with a guarantee to take back with us the stock you don't use.

Ask for our full wine list.

MOJITO BAR

We offer a MOJITO BAR facility where we literally set up a Bar area in your own homes making MOJITOS on demand from a selection of fresh fruits.



FINAL TOUCHES

PERSONNEL

Please indicate if you require any staff, Chef and waiter(ress). Any cooked item will require a chef.

EQUIPMENT

Note that we are able to provide you with glasses, cutlery and equipment.

FLOWERS

We are able to organise large flower decoration or table centrepiece.

QUOTATION

(Indicative only)

Once we have sufficient information we can provide you with an estimate based on an average consumption and your menu choices. This ensures that there are no surprises at the end of the event and eventually help you manage your budget in advance.

| NAME OF THE PARTY | | COMMENTS | | |
|-------------------|--------|------------|-----------|--|
| canapes 2.3 | £2.3 | 0 | £0 | |
| MENU | £34.0 | 0 | £0 | |
| CHAMPAGNE | £47 | 0 | £0 | |
| WHITE WINE | £18 | 0 | £0 | |
| RED WINE | £18 | 0 | £0 | |
| BEER | £4 | 0 | £0 | |
| SUB TOTAL | | | £0 | |
| SERVICE CHARGE | 12.50% | | £0 | |
| TOTAL | | | £0 | |
| | | PER PERSON | £0 | |

DEPOSIT

A deposit may be required before the event