

Les Bouviers

FUNCTION MENU GOURMAND

Please choose a maximum of 3 starters (one selection to be soup),
3 mains and 3 desserts per function (up to a maximum of 30 guests – see below)

Chicken Liver Parfait studded with Pistachios served with warm toasted Brioche

Pressed Ham Hock & Coriander Terrine with Cucumber Pickle, Rocket Salad

Cream of Leek & Potato Soup with Truffle Oil and Croutons
or Pressed Tomato Soup with Basil Oil & Olive Tapenade

Smoked Trout & Avocado Rillettes bound with Mayonnaise and Tarragon, Apricot Vinaigrette

Sorbet to refresh the palate (Suppl. £2.50)

Slowly braised Duck Leg cooked "En Confit" with
Potato Haché, Braised Red Cabbage, Calvados & Apple Jus

Seared Fillet of Organic Scottish Salmon with a Sesame Seed crust, sun-dried Tomato Mash Tomato Oil

Chargrilled Fillet of Pork served with Potato Dauphinoise, Vegetable Puree, Whole Grain Mustard Sauce

Pan-fried Gilt-Head Bream, with grilled Courgette Tomato Confit, Saffron & Chive Sauce

Pan-fried Breast of Corn-fed Chicken with Thyme Potato Haché, Creamed Leek, Tarragon Sauce

Vegetarian Moussaka, layered with Lentils, Aubergines, Courgettes and Tomatoes,
glazed with Goats Cheese

Saffron & Mascarpone Panacotta with Apricot Coulis

Warm Conference Pear poached in White Wine served with a Vanilla Pod Ice Cream

Our renowned Tangy Lemon Tart served with Baileys Cream

Choux Pastry filled with Chantilly Cream, Toffee and sliced Banana, Green Chartreuse Anglaise

Selection of Three Cheeses, served with Apricot and Walnut Bread Sup £2.50
(or as a separate cheese course - 3x cheeses for £8.00pp, 5x cheeses for £9.50pp)
Or Cheese Platters for everyone to graze on after dessert before Coffee @ £35.00 for 6/8 people

A selection of Coffees and Teas served with home-made Petit Fours at £3.50 per person

Monday-Thursday Evening £34.95 Friday & Saturday Evening £36.95

Prices are per person and include VAT

For parties of 7 or more a 10% discretionary service charge will be added to the final bill
For parties of 30 guests plus – select 2 x starters (one selection to be soup), 2 x mains and 2 desserts
For parties of 60 guests – select 1 x starter, 1 x main and 1 x dessert