



*Party menu 30.00*

*The nibbles*

*Marinated olives, Tapenade, Bruschetta*

*Coco seafood salad with prawns, squid, salmon and citrus vegetable*

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*Fried artichoke heart, tartare sauce, crispy salad, gruyere cheese and balsamic glaze*

*Saffron arancini rice balls, truffle mushroom, gruyere cheese and truffle mayo*

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*French classic charcuterie, cured ham, saucisson, pickled vegetable*

*Main courses*

*Braised beef stew in a green pepper, ginger and Belgian beer sauce, served with apple sauce French mustard and chips*

*French classic duck confit, in cherry and port sauce served with dauphinoise potato*

*Chicken Schnitzel in Mediterranean herbs breadcrumb with mushroom creamy sauce and mash potato*

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*Vegetarian millefeuille lasagne, with thinly sliced aubergine, courgettes, potato, basil pesto, tomato, mozzarella and bechamel, with French fries*

*Oven baked Mediterranean vegetables ratatouille in a spicy tomato sauce, smoked garlic, basil oil*

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*French classic seafood frittura with prawns, whitebait and squid served with tartar mayo*

*Fillet of fresh seabass in lemon and white wine sauce, with sweet chips potato and French beans*

*Dessert and cheeses*

*Selection of pistachio, chocolate and lemon mini dessert*