



We are delighted to offer our French inspired artisan dishes for weddings and gatherings

Get together with friends and family, sharing food and making lifelong connections to celebrate your special occasion. Offering a range of dining options, from canapés to sharing dishes, these are a selection of our sample menus.

Good food, family and making memories is at the core of what we do. We'll work with you to create the perfect menu and help organise the essentials as part of your package.

French Summer Feast

From £50 per person

Canapés

Smoked salmon & cream cheese on toasted cracked black pepper, sea salt and thyme
sourdough croutons with samphire

Green olives, gruyere cheese, basil and capers

Tapenade on sourdough croutons with lemon

Starter

Coquilles St Jacques

Baked camembert infused with olive oil, rosemary and garlic served with sea salt and
black pepper crouton

Sharing feast

French trimmed Chicken in tarragon & chestnut mushroom cream sauce

Roasted sea bream in garlic and lemon with samphire & lemon wedges

Roasted beef tomatoes stuffed with savoury rice and gruyere cheese

French-style peas with lardon

Parmentier potatoes

French baguette with whipped butter

Dessert

Tarte au citron

Tarte Aux Fraise

Served with red fruit coulis

Cheese selection, crackers, figs and grapes

Coffee & petit fours

Dinner Service Menu

From £50 per person

Up to 25 guests

Amuse-bouche

Chicken Liver parfait

or

Wild Mushroom Fricassee (v/vg)

Confit duck, celeriac mash, yellow beans with a red wine jus

or

Roasted Cauliflower steak with red pepper, olive & caper salsa topped with almonds served with fennel puree (v/vg)

Individual Tate au Citron with fresh red fruits and coulis

Cheese platter

Coffee & Petit four



Buffet-style

From £20 per person

Selection of French savoury tarts, pates and terrines

Cheese and charcuterie platters

Red onion, date, apple & chilli chutney

French-style salads

Artisan breads

Selection of madeleines and sweet French tarts

Pop-up Bistro

From £20 per person

Moules Mariniere or Champignon Mariniere

Croque selection

Dip and Dine - steak or chicken dipping sandwiches with a cream peppercorn or tarragon sauce (veg option also available)

Raclette & French Onion soup apres ski style



Winter Wedding Feast

From £50 per person

Winter canapé selection

French onion soup with black pepper, fresh thyme croutons & gruyere cheese

Raclette cheese with sautéed new potatoes, cured meats, chicory, pickles & cornichon

Tarte tatin served with chantilly cream

Cheese, crackers, red onion, chilli, date & apple chutney & red grapes

French hot chocolate & langue de chats