

Café de Paris

BREAKFAST MENU

£15.00 per person

- Granola, yoghurt and berry compote
- Selection of seasonal fruit skewers
- Mini breakfast pastries
- Sweet muffins

All rates quoted are NET of VAT and tray serviced food and beverage is subject to a compulsory 12.5% service charge.

Please notify a member of staff if you have an allergy or ask for further allergen information.

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WORKING LUNCH

£25.00 per person

- Selection of filled artisan sandwiches and rolls
- Sausage roll, spicy ketchup
- Vegetarian pastry roll, spicy ketchup (v)
- New potato & chive salad (v)
- Salad of baby gem, cucumber, green pepper, spring onions and honey mustard dressing (vg)
- Selection of sliced seasonal fruit
- Potato crisps

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MENU 1

£40.00 per person

Starter

- Rilette of smoked peppered mackerel, yogurt, cucumber, grilled sourdough, sweet & sour cucumber
- Red onion & goats cheese tart, sun blushed tomato and basil salad (v)

Main Course

- Roast breast of chicken, pomme puree, creamed wild mushrooms, and green beans, red wine sauce
- Roast salmon, crushed new potatoes, peperonata
- Potato gnocchi, wild mushrooms, butternut squash and rocket (vg)

Dessert

- Passion fruit cheesecake, chocolate shard, raspberry sauce
- Classic creme brulee, raspberries, mint

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MENU 2

£45.00 per person

Starter

- Celeriac & truffle soup, gruyere croutons (v)
- Roast butternut squash, mixed seeds, toasted almonds, basil, smoked aubergine & pomegranate dressing (vg)

Main Course

- Confit leg of duck, mashed potato, kale, raisin jus
- Pan fried seabass, crushed new potatoes, kalamata olives and sun blushed tomatoes, sauce vierge
- Mushroom ravioli, steamed spinach, tenderstem broccoli, tomato & basil dressing (v)

Dessert

- Vanilla panna cotta, strawberry compote
- Pineapple tatin, salted caramel ice cream, candied pecan nuts
- Chocolate and orange mousse, chantilly cream, orange sorbet (vg)

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MENU 3

£50.00 per person

Starter

- Risotto of wild mushrooms, creme fraiche, parmesan (v)
- Ceviche of salmon, sweet potato, orange, pickled fennel, chilli, red onion, coriander

Main Course

- Grilled sirloin steak, triple cooked chips, grilled mushrooms, tenderstem broccoli, peppercorn sauce
- Roast rump of lamb, sauteed new potatoes, bok choy, rosemary sauce
- Baked cod, steamed spinach, clam chowder
- Aubergine & goats cheese cannelloni, spicy tomato sauce, baby spinach & black olive salad (v)

Dessert

- Dark chocolate boat, strawberry mousse, macaron, and sorbet
- Chocolate tart, vanilla ice cream, crushed pistachios

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MENU 4

£55.00 per person

Starter

- Thick cut smoked salmon, cucumber salsa, horseradish cream
- Duck liver parfait, red onion confit, toasted country loaf
- Chilled green asparagus, truffle vinaigrette, baby watercress (vg)

Main Course

- Grilled fillet of beef, creamed wild mushrooms and green beans, triple cooked chips, peppercorn sauce
- Halibut, spiced couscous, apricots, almonds, harissa
- Risotto of wild mushrooms, chives, parmesan (v)

Dessert

- Strawberry & champagne jelly, vanilla panna cotta, shortbread biscuits
- Dark chocolate sphere, passion fruit & orange mousse, white chocolate sauce, chocolate soil and orange sorbet

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MENU 5

£60.00 per person

Starter

- Risotto of black truffle, parmesan and chives (v)
- Crab & avocado tian, caviar dressing

Main Course

- Beef wellington, savoy cabbage, truffle potato puree, red wine sauce
- Grilled half lobster, triple cooked chips, lemon & garlic butter

Dessert

- Strawberry & champagne jelly, vanilla panna cotta, shortbread biscuits
- Dark chocolate sphere, passion fruit & orange mousse, white chocolate sauce, chocolate soil and orange sorbet

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3 COURSE MENU ADDONS

Food

- | | |
|---------------------------------------|-------------------|
| - Selection of bread rolls and butter | £3.00 per person |
| - Amuse bouche pallet cleanser | £5.00 per person |
| - Cheese course | £10.00 per person |

Drink

- | | |
|----------------------------|------------------|
| - Tea, coffee, petit fours | £6.00 per person |
| - Apertif or Digestif | £9.00 per person |

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RECEPTION SNACKS

£5.00 per person

Choose a maximum of three items

- Marinated olives (vg)
- Smoked nuts (vg)
- Grissini sticks (vg)
- Tortilla chips, guacamole (vg)
- Crispy flat bread, red pepper & chilli houmous (vg)
- Salted caramel popcorn (v)

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CANAPES

£3.00 per item

Meat

- Mini croque monsieur
- Beef brochettes, chimichurri
- Steak tartar, sourdough, horseradish cream
- Lamb koftas, tzatziki
- Chicken satay, peanut sauce
- Honey mustard cumberland sausage

Fish

- Smoked salmon, creme fraiche, caviar, sesame tuile cone
- Crispy fried coconut shrimp, chipotle mayo
- Seared sesame tuna, pickled ginger, wasabi cream
- Smoked peppered mackerel, yoghurt, cucumber, sourdough
- Crab, mango, chilli and coriander mayonnaise spoons
- Curried prawn and mango croustades

Vegetarian

- Baby mushroom & vegetable spring rolls, tomato & chilli jam (vg)
- Halloumi & watermelon bites, basil oil (v)
- Mini wild mushroom & parmesan tart (v)
- Artichoke, olive, sun blushed tomato & sweet pepper parcel (vg)
- Asparagus & hollandaise spoon (v)
- Grilled vegetable, burnt onion dressing, toasted baguette (vg)
- Roasted new potato, sour cream, truffle, chive (v)

Deluxe Canapes

£4.00 per item

- Seared beef fillet, horseradish cream, celeriac & apple remoulade
- Mini lobster rolls
- Black truffle arancini (v)
- Beef fillet & truffle mushroom tartlets, bearnaise sauce
- Lobster spring rolls, tomato chilli jam
- Asparagus and truffle bruschetta (vg)
- Tuna ceviche, avocado puree, chilli, shallot, sesame tuile cone

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Mini Tacos

£4.00 per item

- Cajun grilled beef fillet, grilled peppers, red onions, chipotle mayo, spring onions, crema
- Crispy fried jerk chicken thigh, pickled red cabbage, pineapple, jerk mayo
- Beer battered cod fillet, chipotle seasoning, pickled vegetables, chipotle mayo, spring onions & chives
- Grilled peppers, red onions, spinach, sweet corn, salsa, coriander, chilli and avocado puree (vg)

Burger Sliders

£4.00 per item

- Crispy fried jerk chicken thigh, rainbow slaw, mango salsa, caribbean island sauce
- Grilled beef burger, cheddar, gherkin, iceberg lettuce, red onion, ketchup
- Spiced quinoa & cheddar cheese patty, roast mushroom, red onions, chipotle mayo (v)

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FINGER FOOD

£4.00 per item

Meat

- Sausage rolls, spicy ketchup
- Mini beef wellington, bearnaise sauce
- Lamb koftas, tzatziki
- Buttermilk fried chicken strips, hot sauce mayo
- Beef brochettes, chimichurri
- Chicken satay, peanut sauce

Fish

- Mini fish and chip cones, tartar sauce
- Smoked haddock and chive tart
- Prawn tempura, chipotle mayo
- Selection of fish sushi

Vegetarian

- Red onion and goats cheese tart (v)
- Mushroom and vegetable spring roll, sweet chilli jam (vg)
- Frito misto vegetables, red pepper and chilli houmous (vg)
- Truffle & shaved parmesan chip cones (v)
- Sweet potato wedges, maple syrup, chipotle mayo (v)
- Selection of vegan sushi (vg)

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BOWL FOOD

£6.00 per item

Meat

- Pulled chilli beef, sweet potato mash, sour cream
- Thai chicken curry, steamed basmati rice
- Lamb tagine, spiced couscous
- Braised beef, onion and mushroom casserole, puff pastry lid
- Slow roast shoulder of lamb, new potato and tenderstem broccoli, rosemary jus
- Grilled beef teriyaki, red onions, cherry tomato, bok choy, sesame seeds

Fish

- Tuna poke bowl, red pepper, cucumber, pineapple, red onion, sesame seeds, sticky rice, soy & ginger dressing
- Salmon ceviche, sweet potato, spring onion, chilli and orange
- Baby calamari, pickled fennel, coriander, chilli and lemon dressing
- Grilled seabass, crushed new potatoes, tomato and olive dressing
- Prawn mac & cheese, herb crumb
- Grilled salmon with coconut rice & black eye peas, caribbean island sauce

Vegetarian

- Vegan truffle 'mac & cheese', herb crumb (vg)
- Tofu, black olive & cherry tomato salad, oregano dressing (vg)
- Veggie poke bowl, mixed peppers, cucumber, pineapple, red onion, sesame seeds, sticky rice, soy & ginger dressing (vg)
- Roast butternut squash salad, mixed seeds, basil, smoked aubergine and pomegranate dressing (vg)
- Spinach and ricotta tortellini, chive veloute (v)
- Cauliflower, chickpea, baby spinach and potato curry, steamed basmati rice (vg)

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SWEET TREATS

£3.00

- Mini chocolate cups filled with a choice of passion fruit, raspberry or strawberry mousse
- Vegan chocolate orange tarts (vg)
- Nutella filled doughnuts
- Mini macarons
- Seasonal fruit skewers, lime syrup (vg)
- Vanilla cheesecake mousse, biscuit base, salted caramel popcorn
- Seasonal fruit tartlets, creme patissiere
- Lemon posset shot, shortbread biscuit
- Churros with salted caramel or chilli chocolate sauce
- Vanilla panna cotta, strawberry compote

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WINE & DRINKS LIST

Champagne & Sparkling

Prosecco	£32.50
Taittinger Brut Réserve	£62.50
Moët et Chandon Brut Impérial	£75.00
Bollinger Spécial Cuvée	£90.00
Veuve Cliquot Ponsardin Yellow Label	£95.00

White Wine

Pinot Grigio Mirabello Venezie <i>Italy '15</i>	£22.00
Chateau L'Ermitage Tradition Blanc <i>France '15</i>	£24.00
Chardonnay Casa Azul Rapel Valley <i>Chile '16</i>	£25.00
Sauvignon Blanc 'Elegance' Tarn <i>France '15</i>	£26.00
Chenin Blanc False Bay Western Cape <i>South Africa '15</i>	£26.00
Vouvray Domaine Champalou Loire Valley <i>France '15</i>	£29.00
Sancerre Domaine Gérard Fiou Loire Valley <i>France '15</i>	£35.00

Rose Wine

Bergerie de la Bastide Rosé <i>France '15</i>	£21.00
Pinot Grigio Rosé Ancora <i>Italy '15</i>	£25.00
Sancerre Rosé Les Baronnes, Domaine Henri Bourgeois <i>France '11</i>	£32.00

Red Wine

Cabernet Sauvignon Sierra Grande <i>Chile '15</i>	£22.00
Rioja Artesa Tempranillo <i>Spain '15</i>	£26.00
Shiraz 'Soldier's Block' <i>Australia '16</i>	£26.00
Beaujolais Villages Mommessin <i>France '15</i>	£26.00
Uggiano Chianti Riserva Roccialta, <i>Italy '15</i>	£29.00
Pinot Noir Framingham <i>New Zealand '14</i>	£35.00

Drinks

Bottled Beers	£4.17
Glass of House Wine	£4.17
Cocktails from	£8.50
House Single Spirits & Mixer	£5.42
House Single Spirits & Red Bull	£5.83
Glass of House Champagne	£12.00
Softs	£2.08
Tea & Coffee	£2.00
Mineral Water	£4.50
Jugs of Juices	£10.00

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