

# LE CAFÉ DU MARCHÉ

## GRENIER PARTY MENU

Per person: 3 courses £39.50

### Starters

*Please choose the same starter for all your guests*

Salad Lyonnaise  
Salad of grilled goats cheese  
Fish soup with rouille, croutons and gruyere  
Onion tart with a butter sauce  
Smoked salmon with smoked mackerel pate  
Terrine of foie gras, toasted sourdough (£4.00 sup)  
Bruschetta with tomato and Buffalo mozzarella  
Snails on toast, garlic butter  
Bayonne ham with celeriac remoulade  
Wild mushroom risotto

### Main courses

*Please choose the same main course for all your guests*

Confit of duck, honey and clove sauce  
Seasonal lamb dish  
Fish of the day  
Daube of beef bourguignon  
Chicken ballotine with spinach and wild mushroom  
Seasonal game dishes (market price)  
Duck breast, port and raisin sauce  
Cassoulet maison  
Cote de boeuf with béarnaise (for 2 people - £10 supplement)

All main courses come with vegetables, salad and a potato dish

### Vegetarian main courses

*Please choose the same dish for all your guests*

Beetroot tart tatin  
Melanzane parmigiana  
Pepper and onion stew, baked egg and goat's cheese  
Provençal stuffed beef tomato  
Wild mushroom and ricotta crespelina  
Vegetarian du menu

### Desserts

*Please choose the same dessert for all your guests*

Seasonal fruit tart with crème anglaise  
Crème caramel  
Nougat glacé, raspberry coulis  
Chocolate cheesecake  
Fruit salad  
Vanilla profiteroles, chocolate sauce  
Seasonal fruit strudel, crème fraiche

### Digestifs

*To be charged at menu prices*

2009 Tokaji - 5 Putonyos  
2009 Muscat de Beaune de Venise  
2001 Smith-Woodhouse

15% optional service

*N.B. Customers susceptible to food allergens are advised to ask management for further information on menu content*