

Amuse Bouche

Red Onion Tart with salad

Roast Carrot and Parmesan Pate

Garlic Escargots and Local Breads

Seafood and Avocado Salad

Asparagus Tart

~

Sorbet

~

Entrée

Confit du Canard

Served with Potatoes

Coq au Vin

Served with Rice

Roast Mediterranean Vegetables

Served with a Medley of Grains

Pork Tenderloin Medallions

Served with Apricots and Grainy Mustard

Beef Fillet,

Rubbed with Herbs and roasted.

Sliced and served with Artichokes Stuffed with Mushrooms

Cheese Course*

Locally Produced Cheese Board

With Salad

Baked Brie topped with Nuts and Figs

Pear and Brie Crostini

~

Dessert

Lemon Tart

Profiteroles with Chocolate Sauce

Chocolate Mousse

Fresh Fruit Plates

Ice Cream

Please choose one dish from each course for the complete group.

**Minimum 10 persons.*

**Cheese course 5 euros per person extra*

Some changes to dishes can be made to suit religious and dietary needs.

**A server will be required at 15.00 euros an hour min.three hours.*

***Adults 30.00 euros Children under ten 10.00
euros***

Guests to supply Beverages.