

Salads

Potato Salad

Maple Potato, Smoked Ham, Gruyère Cheese,
Wholegrain Mustard, Fresh Herbs, French Vinaigrette
D, E, G, N, P

French Lentil Salad

French Lentils, Wild Carrot, Shallot,
Pimentos, Balsamic Dijon Vinaigrette
N, V

Niçoise Salad

Ocean Tuna, Quail Egg, Olive, Haricot Bean,
Heirloom Tomato, Boiled Potato,
Anchovy Lemon Dressing
G, SE

Charcuteries

Selection of French Cold Cuts, Chicken Liver Pate, Terrine and Duck Rillettes

Assortment of Pickle and Olives,
Rustic Bread Croutons

Artisan French Cheese with
Dried Fruits, Grapes and Nuts
D, G, P, N

Sandwiches

Hickory Salmon Tarama with Crème Fraîche on Petit Blinis

D, E, G, N, SE

Organic Egg Salad with Wild Truffle Aioli Sandwich

D, E, G, N, V

Foie Gras Mousseline, Cherry Balsamic Gastrique, Crusted Pistachio, Savoury Choux

D, E, G, N

Soup

French Onion Soup

A, B, D

Gruyère Cheese Croutons

D, G

Main

Provençal Seafood Stew

French Fish Stew Cooked with
Mussels, Prawns and Squid
A, SE, SH

Beef Bourguignon

Braised Beef with Red Wine Sauce
and Roasted Vegetables
A, B, G, T

Roasted Chicken with Onions and Mushrooms in Cream Sauce

D

Provençal Vegetable Tin

D, V

Baked Seabass with Beurre Noisette and Capers Sauce

A, D, SE

Confit de Canard

Confit Duck with Pearl Onion,
Sherry and Hazelnut Vinaigrette
T

Gratin Dauphinois

Layered Potatoes Cooked in Thick Cream Sauce
with Garlic and Butter
D

Coquillettes au Jambon

Baked Elbow Pasta with Ham, Béchamel,
Cheese and Herb Bread Crumbs
D, E, G, P

On Heating Lamp

Quiche Lorraine

French Tart with Bacon, Cream and Eggs
D, E, G, P

Mini Vol-au-Vent with Escargot and Garlic Herb Butter

D, G

Truffle Crispy Pomme Noisette

D, E, G

Carving

Salmon Wellington with Beurre Blanc Sauce and Sauce Choron

A, D, G, SE