

## Our En Famille Menu

Our “en-famille” menu has been created to give you a wonderful “at home” feeling with your main course idea – with us bringing wonderful big bowls of your chosen menu for your guests to serve and tuck into. As you will see from the menu ideas we can also bring this through into your starter and main course or keep to a plated option

### **Starter Ideas:**

“Purple Grape” Chicken Liver parfait and baby brioche

A smooth pate served with Cornichons, baby pickled onions and caper berries

Wooden Boards of Anti Pasti: cured meats, buffalo mozzarella, sun dried tomatoes and olives with oils and rustic breads.

### **Main Course Ideas**

Spanish chicken and chorizo cooked with lightly spiced potatoes and juicy beef tomatoes

Riesling Chicken served in a big casserole dish with seasonal vegetables and Saffron Rice

Slow cooked lamb stew with Chantenay carrots and served with rosemary herb dumplings and spiced red cabbage

Chunky beef stewed slow cooked in a Guinness and Onion sauce served with rustic roasted vegetables

Cajun spiced beef casserole served with cumin scented cous cous

‘Purple Grapes’ Chilli con carne accompanied with herbed rice

Braised Beef in a shallot and red wine gravy with horseradish dumplings, roasted root vegetables and creamy mashed potato

Mixed seafood pie fragranced with dill and topped with mature cheddar cheese mashed potato, served with curly kale

Mediterranean Seafood paella fragranced with saffron and served in a rustic authentic dish

Penne Regate of roasted salmon flaked and wilted spinach

### **Desserts:**

Peanut and honeycomb baked mascarpone cheesecake with Seville orange ice-cream and basil syrup

A large bowl of Eton mess: Fresh juicy strawberries covered with crushed meringue and whipped cream.

