

BURGUNDY CHATEAU - POOL SIDE BBQ MENU

Please select two items from each section to create your pool side BBQ menu.

Items with a * are driving an extra cost

All the food is home-made from fresh produce hence we require that final numbers be confirmed one month before the event or we cannot guarantee the availability of some ingredients for big numbers

These are sample menus, please feel free to contact our chef for discussing your preferences or other options or special dietary requirements

FROM THE BBQ

- Beef kofta*
- Burgers*
- Duck breast medalion
- Lamb loin in spiced yoghurt
- Marinated bavette
- Pork fillet in oregano
- Salmon fillet
- Satay chicken skewer
- Selection of sausages
- Shrimp & calimari skewer*
- Tuna steak*
- Veal fillet in skewers

BBQ SIDES OR SALADS (S)

- Baked potatoes
- Courgette & mint
- Garlic & herb mushroom
- Grilled asparagus* (available only in Spring)
- Grilled aubergine & cumin
- Grilled Provençal vegetable
- Grilled tomato with pesto
- Piemontese Pepper
- Pomme frite*

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- Roast shallot with thyme
- Roasted squash
- Salt baked beetroot
- Artichoke à la Barigoule *(S) - A traditional Provençal dish of artichokes braised with onions, garlic and carrots in a seasoned broth of wine and water
- Asian salad (S) - Cucumber, carrot, peppers, Soy beans, coriander, ginger, green onion, mild chilli, lime, mango, cashews.
- English salad (S) - Flat lettuce, Jersey royal potatoes, cherry tomatoes, celery, baby beetroot, cucumber, mint, hard boiled egg, chives.
- Garden salad (S) - A variety of lettuces with chopped shallots & mustard dressing
- Little gem (S) - Fresh chopped peas, grated hard boiled egg, little gem hearts
- Mediterranean (S) - Mixed peppers, red onion, capers, olives, sunblushed tomato, green beans, garlic, courgette, roast aubergine, Balsamic & olive oil
- Rocket & baby spinach (S)
- Sping slaw (S) - Strips of celeriac, carrot, onion, apple, white cabbage, mayonnaise,
- Tomato & mozzarella (S)
- Tunisian raw (S) - Apple, red onion, chilli, red pepper, Cucumber, olive oil
- Vegetable à la Grecque (S) - Cucumber, feta cheese, black olive, tomatoes, lemon juice and olive oil
- Waldorf salad* (S) - Apple, celery, mayonnaise, spinach leaves & optional blue cheese and/or nuts

DESSERTS

- Apricot bavarois*
- Banana, salted caramel & pecan mousse
- Blackcurrant tart*
- Coconut & mango panacotta
- Crème brûlée
- Fruit crumble
- Passion fruit posset
- Petit pot au chocolat
- Pistacchio & olive oil cake

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- Rice pudding with fruit coulis
- Strawberry vacherin*
- Summer fruit clafouti

