

# THREE COURSES DINNER MENU

## CHÂTEAU DE VARENNES

Please select one item from each section to create your 3-course menu. Please note that the pricing we provide is assuming the same menu is chosen by all the guests. There may also be seasonal variations for these menus (for example in Autumn, apricots are no more available after mid-September and will be replaced by plums). Vegan adaptations are possible for most of the vegetarian recipes.

NAME OF THE HOSTS \_\_\_\_\_

DATE OF THE EVENT \_\_\_\_\_

ESTIMATE NUMBER OF GUESTS \_\_\_\_\_

### COPPER MENU / STARTER

- A warm salad of Jerusalem artichokes, soft egg yolk, roasted chicken jus (vegetarian sauce is possible)
- Confit of summer tomato, tapenade, buffalo mozzarella, garden herb pesto (v)
- Duck liver parfait, cured breast, carrot & orange chutney
- Fish cakes & creamed leeks
- Jambon persille, Sauce gribiche
- Pea soup, pistachio granola & parmesan oil
- Salad of young tender vegetables, leaves, cress, onion crisps & lemon dressing (v)

### COPPER MENU / MAIN COURSE

- Bœuf Bourguignon, new potatoes & greens
- Confit of duck leg, creamed spring, greens & mustard potatoes
- Fillet of cod, peas à la Française & new potatoes
- Fillet of salmon & risotto primavera
- Roast cod, leeks, tomato, Sauce chorizo
- Roast guinea fowl, spring greens & confit potatoes
- Tartiflette & green salad (v)
- Toulouse sausage, Puy lentils & roast shallots
- Veal chop, pommes Lyonnaise & roquefort butter
- Warm goat cheese, roasted peppers & linguini (v)

### COPPER MENU / DESSERT

- Chocolate truffle cake
- Coconut panacotta with exotic fruits
- Fruit crumble & crème anglaise
- Pecan tart
- Pineapple carpaccio
- Red wine spiced pear & vanilla ice cream

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## **CHÂTEAU DE VARENNES**

### **SILVER MENU / STARTER**

- A fricassee of bourgonne snails, lemon, garlic & parsley
- Chilled avocado soup, prawns & sauce Vierge
- Hand picked brown crab, raw vegetable julienne, apple, mint, curry dressing.
- Mi cuit tuna, coriander, pickled cucumber & saffron aioli
- Pan fried mackerel, tartare & scotch egg.
- Salt cod Brandade with poached egg and persilade.
- Sautéed girolles on brioche with seasonal salad (v)
- Summer herb cured salmon, fennel salad & salsa verde

### **SILVER MENU / MAIN COURSE**

- A fricassee of seafood with rouille.
- A selection of pan roasted meats, chips, & sauce Albert.
- Breast of guinea fowl, roast cauliflower, baked apple, sauce Soubise.
- Fillet of sea trout, braised fennel, crab sauce
- Pave of lamb, turnips, capers, runner beans, beurre rouge
- Roast duck, caramelised endive, blood orange sauce
- Seabass, risotto nero & sautéed squid.
- Semolina gnocchi, almond pesto, courgette, parmesan & oven dried tomato (v)
- Slow cooked belly of pork, Toulouse sausage, pomme puree & sauerkraut.
- Squash, ginger & apricot hot pot with quinoa, mint, yoghurt & coriander (v)
- Veal chop, caramelised onion, capers, rosemary & anchovy butter.
- Vegetable croquettes, little gem, roasted cherry tomato sauce (v)

### **SILVER MENU / DESSERT**

- Blackberry and apple crumble with salt butterscotc
- Dark chocolate delice, preserved cherry compote & kirsch
- Cheese cake (lemon or pumpkin depending on the season)
- Orange panacotta & chocolate-hazelnut coulis
- Passion fruit brulée with chocolate sable
- Plum clafoutis & vanilla ice cream
- Warm vanilla rice pudding, lemon curd and raspberries

# **THREE COURSES DINNER MENU**

## **CHÂTEAU DE VARENNES**

### **PALLADIUM MENU / STARTER**

- A fricassee of wild mushrooms, poached egg, Swiss chard & parmesan.
- Crab salad, blood orange, shaved fennel & cumin dressing.
- Mi cuit venison loin, radicchio, shaved pecorino & truffled dressing.
- Pressed foie gras, mirabelle compote, pistachio granola.
- Sauteed scallops, sweet corn veloute, paprika oil.
- Scallops, boudin noir, caramelised apple.
- Smoked pollock & clam chowder.

### **PALLADIUM MENU / MAIN COURSE**

- Breast & confit leg of duck, chestnuts, pancetta, greens & roast shallots.
- Bresse chicken, feves, new potatoes, summer carrots & herb & lemon jus.
- Cannon of lamb, ratatouille, sauce vert, lamb jus.
- Faux fillet, green beans, shallots, garlic, sautéed potatoes, vintners butter.
- Fillet of charolaise beef, celeriac puree & bourguigone sauce.
- Fillet of monkfish, chorizo, mussels, leeks & saffron.
- Grilled tuna, slow cooked peppers, olives, quinoa & salsa verde
- Loin & braised shoulder of lamb with pithiviers savoyard.
- Poached sea trout, samphire, lemon purée, parsley butter.
- Potato & truffle tartlet, poached egg, dandelions, parmesan dressing (v)
- Roast duck, buttered kale, variety of baked & pickled plums.
- Vegetable Wellington, artichoke puree & beetroot red wine sauce (v)

### **PALLADIUM MENU / DESSERT**

- Bitter chocolate ganache, blood orange curd & pistachios
- Blueberry or Blackcurrant custard tart & vanilla ice cream
- Cherry & almond financier with honeyed mascarpone
- Chocolate marquise with poached fruits
- Passion fruit meringue tart, pistachio chantilly.
- Pear & champagne jelly, madeleine, chantilly & brandy snap.
- Raspberry & lemon tart with honeycomb
- White chocolate tart with blueberry coulis

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**ALLERGIES OR DIETARY REQUIREMENTS** (please describe and give # for each)

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