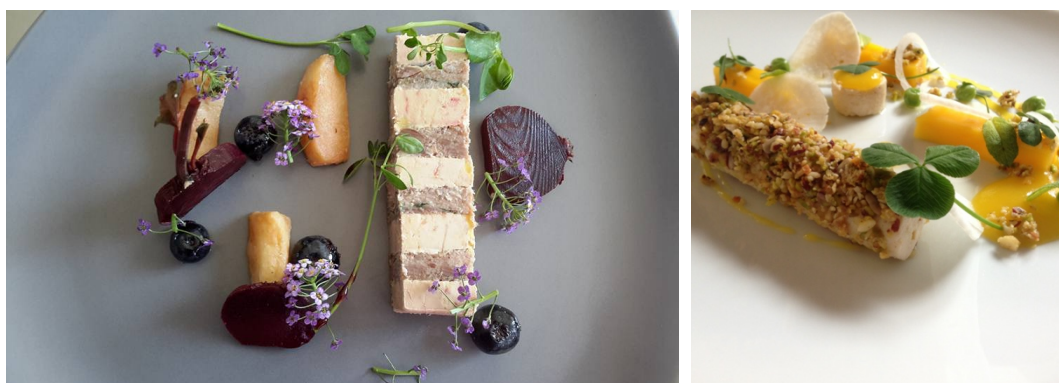


BURGUNDY CHATEAU

Diamond menus for weddings and big events



Please select one item from each section to create your three courses dinner menu (as the sourcing is depending on the season, some ingredients may not be available at the date of your event and will be replaced as appropriate). Adding extra dishes or mixing dishes from different menus is possible but please contact us on info@chateaudevarenes.fr for confirming the corresponding costings.

STARTER

- Charolaise beef tartare, quail egg, salad of fine herbs and truffle dressing
- Duck terrine, smoked duck, foie gras lollipop, rhubarb & ginger pickle
- Escabeche of halibut, saffron vegetables & oven dried tomatoes
- Gazpacho with marinated prawns (*can be a vegetarian gazpacho*)
- Poached lobster, confit salmon and sauce Courchamps
- Tartare of wagu beef, quail egg, salad of fine herbs & truffle dressing
- Sautéed wild mushrooms with Epoisse cheese velouté (v)

MAIN COURSE

- Baked cauliflower steak, red rice, vanilla, coconut & lemongrass (v)
- Darne of wild sea trout, fondant leeks, herb pomme purée, langoustine sauce
- Fillet of veal, turnip and potato gratin, broad bean purée & sauce shallot
- Fillet of wild seabass with crab cake, samphire & crab - dill sauce
- Roast duck supreme with beetroot pave, charred onion relish & beurre rouge
- Veal fillet, caponata, basil aioli and polenta

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DESSERT

- A selection of petit desserts
- Caramelised white chocolate délice with poached fruits
- Layered chocolate gâteau with passion fruit curd
- Lemon & elderflower tartlet, Italian meringue & raspberries (**)
- Pear, apple spring roll with Tahitian vanilla crème anglaise

*(v) vegetarian - (**) this dish is possible only for functions below 40 guests*