

Party Ingredients

Private Caterers

Menu 33

To Start

Mallard Delice

Duck Rillettes and Smoked Duck Breast
Pickled Cucumber, Fig Jam and Balsamic

Main Course

Filet Mignon of English Rose Veal

Wild Mushrooms and Armagnac

Parmesan Macaroni

Petit Pois a La Francaise

Dessert

Saffron Poached Plums and Apricot

Honey Bavarois

Savoury Course

Roquefort Salad

Croutons and Toasted Walnuts

To Finish

Fairtrade Coffee

Passion Fruit Melting Moments and Chocolate Shards

Wine Recommendations

Running Duck Chenin Blanc 2012

£14.50

Chateau La Baronne, Corbieres 2010

£15.50