CHATEAUX CUISINE

Winter Sharing Suppers

Two courses · Served for sharing

SHARING MAINS

Confit Duck Lasagne

Confit duck ragù, spinach, ricotta, béchamel and mozzarella. Red cabbage, apple and parsley salad with cider vinaigrette; garlic and herb ciabatta.

Vegetarian: Black lentil lasagne with the same accompaniments.

Beef Bourguignon

Slow-braised beef, red wine, mushrooms, pearl onions and lardons, with buttery pomme purée and seasonal vegetables.

Vegetarian: Wild mushroom bourguignon with the same accompaniments.

Indian Sharing Feast

Chicken tikka masala, lentil dhal, onion bhajis, basmati rice and warm naan.

Vegetarian: Quorn tikka masala with the same accompaniments.

Parmentier de Poisson

Cod, smoked salmon, prawns, boiled egg and spinach in parsley béchamel beneath buttery mashed potato; cauliflower and broccoli.

Vegetarian: Leek, courgette, mushroom, butterbean and spinach parmentier with cauliflower and broccoli.

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Desserts & the finishing touches

DESSERTS

Sticky Toffee Pudding

Warm date sponge, butterscotch sauce and homemade vanilla custard.

Pear & Blackberry Pavlova

Crisp meringue, vanilla Chantilly, poached pears and blackberry compote.

Classic Apple Tarte Tatin

Caramelised apples, buttery pastry and vanilla crème fraîche.

Classic Tiramisu

Espresso-soaked sponge, Marsala mascarpone cream and cocoa.

A PERSONAL APPROACH

A seasonal menu to enjoy at home, prepared with care and tailored to your occasion. Choose one dish per course for your party; vegetarian alternatives are available where needed.

Much of the preparation is done in advance; your chef finishes cooking and serves on site. Artisan baguettes are included where appropriate. Minimum booking charge applies; waiting staff can be arranged separately.

MAKE IT YOUR OWN

Seasonal canapés · Artisan cheeses · French charcuterie board · Mediterranean mezze board