CHATEAUX CUISINE

Winter Plated Dining

Three courses · Seasonal private dining

STARTERS

Caramelised Shallot Tarte Tatin

Whipped goat's cheese, lightly pickled green apple, candied walnuts and fresh thyme.

Twice-Baked Crab Soufflé

Gruyère, light shellfish cream, chives and lemon.

Vegetarian: Twice-baked Gruyère soufflé with mustard and chive cream.

Smoked Duck & Winter Beetroot Salad

Smoked duck breast, roasted heritage beetroot, baby potatoes, quail's eggs, crisp duck skin and Dijon-walnut vinaigrette.

Vegetarian: Smoked tofu, roasted beetroot, baby potatoes, quail's eggs, crispy onions and Dijon-walnut vinaigrette.

MAIN COURSES

Slow-Braised Beef Brisket

Red wine-braised brisket, crisp potato pavé, confit onion, roasted winter roots, cavolo nero and red wine reduction.

Vegetarian: Wild mushroom and beluga lentil pithivier, winter vegetables and vegetarian red wine jus.

Pancetta-Wrapped Chicken Ballotine

Woodland mushroom and chestnut filling, celeriac purée, glazed baby carrots, tenderstem broccoli and morel cream.

Vegetarian: Chestnut and vegetarian cheese supplì, caramelised shallots, herbs, glazed carrots, broccoli and vegetarian morel cream.

Lemon & Herb-Crusted Sea Bass

Oven-roasted sea bass, crisp vegetarian hard-cheese polenta, butter-braised Savoy cabbage and leeks, white wine and saffron shellfish cream.

Vegetarian: Roasted cauliflower and cashew-cheese gratin with lemon, herb and nori crumb, crisp polenta, braised cabbage and leeks, vegetable-stock saffron cream.

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Desserts & the finishing touches

DESSERTS

Toffee Apple Crumble

Baked toffee apples, twice-baked praline crumble and homemade vanilla custard.

Chocolate Orange Fondant

Warm dark chocolate fondant, molten centre, Cointreau Chantilly and candied orange.

Spiced Poached Pear

Winter-spiced pear, dark chocolate crémeux, warm gingerbread madeleine and toasted hazelnuts.

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