

# CHEZ GÉRARD

RESTAURANT • BRASSERIE • BAR

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## PARTY MENU 1

£25.00 for 3 courses

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### Croquette de poisson

Smoked haddock, spinach and Gruyère cheese fishcake served with salad and tartare sauce

### Asperges Benedict

Asparagus tips topped with smoked salmon and a free-range poached egg glazed with Hollandaise sauce

### Soupe à l'oignon

Traditional French onion soup with Gruyère cheese croûtons

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### Poulet grillé

Grilled corn fed Perigord chicken with Provençal herbs and chicken jus served with pommes frites

### Délice de saumon organique

Grilled fillet of organic salmon with melted leeks and crushed new potatoes served with Boir Boudran sauce

### Tranche de gigot d'agneau

Grilled leg of lamb steak sprinkled with garlic and herbs served with ratatouille

### Selection of seasonal vegetables

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### Choix de sorbets et glaces

Choice of lemon, passion fruit or raspberry sorbet or vanilla pod or bitter chocolate ice cream

### Tarte au citron

French lemon tart, crème fraîche and blackcurrant purée

### Crème brûlée

A creamy egg custard with a caramelized sugar crust

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### Café

Filter coffee

Prices are inclusive of VAT. Service is discretionary, but a recommended 12.5% will be added to your bill

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## PARTY MENU 2

£32.50 for 3 courses

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### Terrine de porc fermier

Acorn fed French pork pâté served with toasted country bread and black olive tapenade

### Salade de chèvre chaud

Crottin of goat's cheese on a crunchy baby gem lettuce salad with sweet black olives, sunblushed tomatoes and house vinaigrette

### Gravadlax norvégien

Scottish salmon cured with sea salt, cracked pepper and dill served with a sweet mustard and cucumber mayonnaise

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### Pavé de rumpsteak

Rump steak served with pommes frites, Béarnaise or peppercorn sauce

### Confit de canard

Duck leg confit with potatoes sautéed with onion and lardons

### Crêpe de homard

Light pancake filled with lobster, prawns and crab in a lobster and brandy sauce served with steamed asparagus and mangetout

### Selection of seasonal vegetables

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### Tarte au citron

French lemon tart, crème fraîche and blackcurrant purée

### Gateau au chocolat et orange

Bitter chocolate and orange cake with vanilla ice cream and hot chocolate sauce

### Tarte tatin

Hot upside down caramelised apple tart with crème fraîche

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## PARTY MENU 3

£38.50 for 3 courses

£44.50 with a glass of Champagne

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### Filet de boeuf au poivre et remoulade au roquefort

Sliced fillet of roasted peppered beef served cold with a creamy Roquefort cheese and celeriac salad

### Salade Niçoise

Grilled line-caught tuna steak, hard boiled free-range egg, green beans, plum tomatoes, new potatoes, black olives, fresh anchovies and mixed leaves with Dijon vinaigrette

### Crevettes sautées à l'ail

Tiger prawns sauteed in garlic butter, parsley and fresh tomato. Served with freshly baked baguette

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### Filets de loup

Grilled sea bass fillets with lemon and fennel seeds, served on roasted root vegetables and dressed with basil pistou

### Pavé d'Entrecote 8oz

8oz of grilled rib eye served with pommes frites and Béarnaise or peppercorn sauce

### Carré de'agneau

Roasted rack of lamb with a mustard and herb crust served with potato Dauphinois

### Selection of seasonal vegetables

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### Tuiles au amandes

Summer berries and fromage frais layered with almond tuiles and honey

### Tarte tatin

Hot upside down caramelised apple tart with crème fraîche

### Assiette de fromages

A selection of 3 regional French cheeses

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## PARTY MENU VEGETERIAN

£25.00 for 3 courses

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### Soupe à l'oignon

Traditional French onion soup with Gruyère cheese croûtons

### Salade de chèvre chaud

Toasted goat's cheese Crottin on a crunchy baby gem lettuce salad with sweet black olives, sunblushed tomatoes and house vinaigrette

### Asperges benedict

Asparagus tips topped with smoked salmon and a free-range poached egg glazed with Hollandaise sauce

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### Assiette de légumes grillés

Grilled red onions, peppers, courgette, aubergine and cherry tomatoes marinated in Provence herbs and served with fresh mint and mild goat's cheese cream

### Couscous de légumes

Authentic Moroccan recipe of young vegetables and chickpeas cooked in a spicy broth, served with buttered couscous and Moroccan flatbread

### Tarte feuilletée

Puff pastry tart with tomato and goat's cheese drizzled with pistou and served with mixed leaves

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### Choix de sorbets et glaces

Choice of lemon, passion fruit or raspberry sorbet or vanilla pod or bitter chocolate ice cream

### Tarte au citron

French lemon tart, crème fraîche and blackcurrant purée

### Crème brûlée

A creamy egg custard with a caramelized sugar crust

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## CANAPES MENU

£15.00 per person

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### **Blinis de saumon fumé**

Smoked salmon blinis with quail eggs and chives

### **Roulade de jambon de Bayonne**

Asparagus tips rolled with Bayonne ham

### **Croustade de champignons**

Puff pastry case filled with creamed mushroom and chives

### **Pommes nouvelles au four, crème fraîche**

Roasted new potatoes, crème fraîche and chives

### **Mini steak frites**

Steak and chips in paper cones

### **Salade Niçoise**

Chicory leaves filled with a classic Niçoise salad

### **Brochette de volaille**

Chicken brochette with a Provençal sauce

### **Croquettes de poisson et sauce tartare**

Miniature fishcakes with tartare sauce

### **Tartelette de bourguignon**

A pastry case filled with braised beef in red wine, topped with chopped chives

### **Sandwich baguette canapé**

- jambon et fromage: ham and cheese
- pâté et cornichons: pork pâté and gherkins
- Brie et tomate: tomato and brie

(one of each canapé per guest)

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## BUFFET MENU

£25.50 per person

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### Assiette de croustades

Toasted baguettes croutes served with a selection of toppings:

- smoked salmon and chives rilette
- sunblushed tomato Tapenade
- country pâté and Bayonne ham

### Gravadlax norvégien

Cured salmon with dill mayonnaise and pickled cucumber salad

### Salade de tomates, fromage de chèvre

Plum tomato salad with goat's cheese and walnuts

### Salade de volaille a l'Indienne

Baby gem lettuce cups filled with roast chicken in light curry mayonnaise, rice, toasted almonds and raisins

### Croquettes de poisson

Smoked haddock and Gruyère fishcakes with tartare sauce

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### Boeuf bourguignon

Braised beef in red wine with buttered mashed potatoes

### Suprême de volaille au jambon et sauce vin blanc

Chicken supreme topped with smoked ham in a cheese and white wine sauce

### Couscous de légumes

Authentic Moroccan recipe of vegetables and chickpeas cooked in a spicy broth, served with buttered couscous

### Saumon grille

Grilled fillet of salmon with a new potato and caper salad

### Selection de légumes et pommes nouvelles

Selection of mixed vegetables and new potatoes

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### Crème brûlée

Creamy vanilla egg custard with a caramelised sugar crust

### Tarte au citron

Lemon tart with raspberry coulis and crème fraîche

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