



EXAMPLE 5 NIGHT MENU

Canapés

A nightly selection of canapés served with pre-dinner drinks

Starters

Pan-seared scallops, granny smith & a creamy cauliflower puree

Asparagus, pancetta & crispy poached hens egg

Smoked mackerel pâté with pickled vegetables & toasted sourdough

Pressed leek terrine with goats cheese mousse and toasted walnuts

Chestnut risotto with radicchio, prosciutto & rosemary

Mains

Braised lamb shank, dauphinoise potatoes, confit shallot & minted broad beans

5-spice duck breast, hazelnut green bean salad, butternut squash, port jus

Roasted cod loin with smoked paprika, saffron, chick pea & chorizo cassoulet

Stuffed ballotine of chicken with pearl barley, fondant potato & winter greens

Pork belly with confit garlic mash, heritage vegetables & cider jus

Desserts

Honey panna cotta with poached rhubarb & ginger

Passion fruit soufflé with coconut & lime ice cream

Vanilla & pear tarte Tatin with crème fraîche

Warm chocolate fondant with salted caramel and honeycomb

Raspberry crème brûlée with lemon & poppy seed shortbread

Cheese

A selection of locally-sourced cheeses and biscuits

Sample menu of dishes for illustrative purposes only. Dishes are frequently revised and updated according to seasonality and availability of ingredients

For further information please feel free to contact us:

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