

EXAMPLE 5 NIGHT VEGETARIAN MENU

Canapés

A nightly selection of canapés served with pre-dinner drinks

Starters

Roasted vegetable tarte tatin

Asparagus, pistachio purée & crispy poached hens egg

Pressed leek terrine with goat's cheese mousse and toasted walnuts

Warm spinach salad with figs and butternut squash

Bruschetta with creamy buratta, basil and heirloom tomatoes

Mains

Chestnut risotto with parmesan tuile

Sweet potato gnocchi with garlic & sage butter

Spiced vegetable tagine with warm flatbread

Red onion & cauliflower tarte, green salad, pine nuts & balsamic

Salt-baked celeriac with beetroot, apple & kale

Desserts

Honey panna cotta with poached rhubarb & ginger

Passion fruit soufflé with coconut & lime ice cream

Eton mess semifreddo with bubble sugar tuile

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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