

## COLD BUFFET AND CELEBRATORY DISHES MENU

97€/ per guest

19€ / per child (up to the age of 11)

Menu offered to groups of at least 35 people

### WELCOME FROM THE NEWLYWEDS

Individual snack servings in a glass: cheeses, hams, olives, crispbread, nuts and berries

Chocolate fountain: fresh diced fruit and strawberries (GF, LF, VG)

Prosecco 8 cl (or alcohol-free option)

### FINGER FOOD ON GUESTS' TABLES

Cheese: Morbier, Manchego and Tomme de Savoy (GF, VG)

Meat: Chorizo, salami, prosciutto and chicken skewers (GF, LF)

Vegetarian: Vegetables, grapes, nuts, olives and crispbread (LF, VG)

### COLD DISHES

Breaded and fried tiger prawn tails with chilli sauce (LF)

Grilled frog's legs with garlic (LF)

Roasted prawn tail skewers (GF, LF)

Sea bass ceviche with mussels (GF, LF)

Salmon fillet baked at a low temperature (48°) (GF, LF)

Cornmeal-breaded chicken with orange mayonnaise (LF)

Citrus-infused slices of pork fillet (GF, LF)

Roasted shoulder of beef (GF, LF)

Aubergine slices with mint (GF, LF, VG)

Baked champignons with garlic and dill (GF, LF, VG)

Festive potato salad with ham (GF)

Beetroot salad with goat's cheese cream and pomegranate seeds (GF, LF, VG)

### PALATE CLEANSER

(Served between the starter and main to refresh your palate)

SORBET & BUBBLES (GF, LF, VG)

Lemon sorbet, pomegranate seeds, candied citrus, mint and prosecco frizzante

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### MAINS

(Please select the most suitable dish)

#### TRUFFLE CHICKEN (LF)

Chicken fillet with truffles & champignons au gratin, wheat couscous and mushroom jus

#### SALMON ROULADE (GF, LF)

Salmon fillet with broccoli, tomato, champignons and beurre blanc sauce

#### GARDEN VEGETABLES (GF, LF, VG)

Grilled tomato, seared red onion, broad beans, celeriac cream and pine nuts

### WEDDING CAKE

As selected by the newlyweds (client's own)

Tea, coffee, cocoa, water, sugar, honey and lemon

### FOR KIDS

Mixed nuts, corn chips and popcorn (GF, LF, VG)

Home-style potato salad without meat (GF, VG)

Ham sandwiches

Vegetables with a creamy tomato sauce (GF, VG)

WARM: Meatballs, macaroni, ketchup and grated cheese

Fruit platter: melon, pineapple, grapes, watermelon and apple (GF, LF, VG)

Natural berry smoothie (GF, LF, VG)

Berry cordial (GF, LF, VG)