



Classic Winter Menu

Goats Cheese Salad

Olive & Herb stuffed Turkey Escalopes

with Caponata and Garlic & Rosemary Polenta Balls

Tiramisu

Chicken Liver Pâté

Mushroom Risotto *with Rocket & Red Pepper Salads*

Lemon Tart *with Raspberry cooli*

Fish Cakes

Chicken or Veg Thai Green Curry *with Sesame Broccoli & Bok Choi*

Coconut, Ginger & Lime Jelly *or Shot*

Mussels

Boeuf Bourguignon,

with Rosemary & Garlic roast Potatoes and seasonal veg

Chocolate Brownie

Boudin Noir (Black Pud)

with Cauliflower velouté

Pan fried Trout *with Quinoa/Mash, Green Beans & Carrots*

Sticky Toffee Pudding *with Caramel sauce*

Seasonal Soup

Slow cooked Belly Pork or Ham Hock

with Red Onion confit, Leeks and Rosemary & Garlic Mash

Tart Tartin *with Vanilla ice-cream*

ChamChef Contact: Emma Lawrenson

www.chamchef.com/ Skype: emmalawrenson +33 6 84 92 44 46

Special Dietary Requirements

Vegetarian, Vegan, Gluten or Lactose free, Diabetic
& other dietary options will be available on request

Wine & Beer

We have a carefully selected 'House Wine List available with wines specifically matched to our menu. We also have an Upgrade Wine List available. To order and pay for house wine or the Upgrade Wine List, please contact ChamChef direct.



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