



Gourmet Winter Menu

Chicken Liver Pâté *with Red onion Confit*

White Fish & Chorizo *with Caponata*

and Garlic & Rosemary Polenta Balls

Tiramisu

Cheese Board

Goats Cheese Mouse *with Prune & Cognac reduction*

Mushroom & Truffle Risotto with Pancetta,

Griddled Courgette, Rocket & Red Pepper Salads

Lemon Tart with Raspberry cooli

Cheese Board

Spring rolls *with Chilli dipping sauce*

Magret de Canard *with Bok Choi,*

Sesame Asparagus & Broccoli and Ginger noodles

Lemongrass Sorbet *with **Ginger Mango** soup*

Fish Cakes

Supreme of Guinea Fowl *with a Madeira & Mustard sauce*

Bacon wrapped green beans and Truffled mash

Tart Tartin *with **Vanilla ice-cream***

Cheese Board

Slow Cooked Lamb Shank/ Boeuf Bourguignon

with Rosemary & Garlic roast Potatoes and seasonal Veg

Chocolate Brownie

Cheese Board

ChamChef Contact: Emma Lawrenson

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Seared Scallop & Boudin Noir (Black Pud)
Pan fried Trout *with Quinoa, ribboned Courgettes and Carrots
and a Dill Beurre Blanc sauce*
Sticky Toffee Pudding *with Caramel sauce*
Cheese Board

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. ½ a bottle of house wine per person is included in the fixed price. We also have an Upgrade Wine List available. To order and pay for extra house wine, or to order the Upgrade Wine List, please contact ChamChef direct.



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