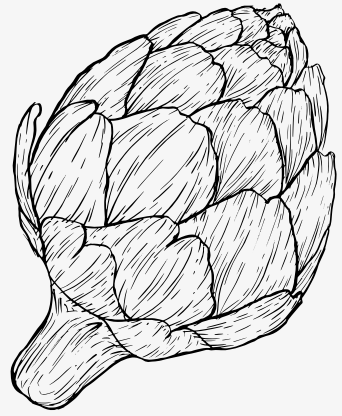


La Petite Bouchée

The French Collection



DENISE MENU

Starters

STEAK TATARE

Finest locally sourced Devon beef mixed with pickles, Dijon and local egg yolk and served in a marrow bone.

CLASSIC FRENCH ONION SOUP

Served with Crouton laden with Gruyere Cheese and fresh Thyme

TWICE BAKED CHEESE SOUFLÉE

Slathered in a rich camembert sauce and salad garnish

SALMON RILLETTES

A deliciously light and using both smoked and poached salmon, served with handmade pickles

Entrees

All main courses served with either chef salad, seasonal vegetables and a potato accompaniment.

SHORT RIB BOURGUIGNON

Locally sourced short ribs in a rich red wine sauce served with Pomme Puree

FLAMICHE AUX POIREAUX

Leek and Cheese Tarte.

CONFIT DE CANARD

Home cured and confit Duck Legs, served with French Puy lentils and lardons ,and Pomme Purée

ROASTED CHERRY TOMATO & CONFIT GARLIC TARTE TATIN

A delicious mix of slow roasted cherry tomatoes, confit garlic and crisp thyme infused pastry

Desserts

CHOCOLATE MOUSSE

Rich chocolate mousse, raspberry, white Chocolate.

APPLE TARTE TATIN

Classic Tarte Tatin, served with Salted Caramel Ice Cream

CHEESE BOARD

A selection of West Country Cheeses, served with fruit and Salad Vegetables, homemade chutney and fruit jelly



MENU

STARTERS

HOME CURED SALMON WITH KING PRAWNS

Pickles, Salad, dill and lime Crème Fraîche

BANG BANG CAULIFLOWER

Cucumber and Courgette Noodles

JAMBON PERSILLES

Pickles, Dressed Leaves

MAIN COURSE

DAUBE OF SHIN OF BEEF

Mascarpone Mash, French Beans with Pistachio Pesto and Seasonal Vegetables

SUPREME OF CHICKEN

Smoked Bacon, Leek, Tarragon and Gruyere Sauce, New Potatoes and Seasonal Vegetables

TOMATO AND BURRATA TARTE TATIN

Basil Mayonnaise

DESSERTS

STICKY TOFFEE PUDDING

Clotted Cream Ice Cream

FLAPJACK PEAR CRUMBLE

Stem Ginger Ice Cream

CHOCOLATE LAVA CAKE

Raspberry Sorbet

CHEESE

AVAILABLE AS AN ADDITIONAL COURSE

A Trio Of Cheese, Brioche, Honeycomb, Fig



HEN NIGHT MENU 3RD MAY 2025

STARTERS

ANTIPASTO ITLAIANO

Charcuterie Platter, Olives, Handmade Pickles, Ciabatta

GAMBERI ALL 'AGLIO

Garlic King Prawns, Toasted Ciabatta, Dressed Salad Leaves

CROSTINI POSITANO

Buffalo Mozzarella, Chopped Tomato, Garlic and Capers Toasted Ciabatta

MAIN COURSE

PEA AND SPINACH RISOTTO

Creamy Risotto with fresh Pea and Spinach finished with Wild Garlic oil and Parmesan. Served with a delicious Green Salad

LINGUINE MARE

Linguine with Mussels, Scallops, King Prawns in a Chilli and Tomato Sauce. Served with a delicious Green Salad

CARNE BRIACOLE

Steak with Basil Tomato and Parmesan in a Tomato, Olive and Caper Sauce, Italian Roast Potatoes and Fresh New Season Asparagus

DESSERTS

TIRAMISU

Classic, Coffee, Chocolate and Cream Dessert

PANNA COTTA

Served with Seasonal Berries and Berry Sorbet

CHOCOLATE LAVA CAKE

Raspberry Sorbet



MENU

STARTERS

ANTIPASTO ITALIANO

Charcuterie Platter, Olives, Handmade Pickles, Ciabatta

GAMBERI ALL 'AGLIO

Garlic King Prawns, Toasted Ciabatta, Dressed Salad Leaves

CROSTINI POSITANO

Buffalo Mozzarella, Chopped Tomato, Garlic and Capers Toasted Ciabatta

MAIN COURSE

PEA AND SPINACH RISOTTO

Creamy Risotto with fresh Pea and Spinach finished with Wild Garlic oil and Parmesan. Served with a delicious Green Salad

LINGUINE MARE

Linguine with Mussels, Scallops, King Prawns in a Chilli and Tomato Sauce. Served with a delicious Green Salad

CARNE BRIACOLE

Steak with Basil Tomato and Parmesan in a Tomato, Olive and Caper Sauce, Italian Roast Potatoes and Fresh New Season Asparagus

DESSERTS

TIRAMISU

Classic, Coffee, Chocolate and Cream Dessert

PANNA COTTA

Served with Seasonal Berries and Berry Sorbet

CHOCOLATE LAVA CAKE

Raspberry Sorbet



MENU

STARTERS

COUNTRY PÂTÉ

Pickles, Dressed Leaves, Piccalilli Mayonnaise

MOULES MARINIÈRES

Mussels, Shallot, Garlic, Butter, Wine

POIREAUX VINAIGRETTE

Classic Leeks with Vinaigrette

COQUILLE SAINT JACQUES

Served in the shell in a creamy sauce with Panko and Lobster Oil

MAIN COURSE

CASSOULET DE TOULOUSE

Classic Cassoulet with Confit Duck, Smoked Lardons, Garlic Sausage, Belly Pork and Beans

PAVE AU SALMON

Filet of Salmon with Tomato and Tarragon Beurre Blanc, Fricassée of Summer Vegetables

TOMATO AND GARLIC CONFIT TARTE TATIN

Burrata Cheese and Basil Mayonnaise

DESSERTS

CHERRY CLAFOUTIS

Clotted Cream Ice Cream

TARTE AU CITRON

Raspberry Sorbet

PORTUGUESE CUSTARD TART

Raspberry Sorbet

CHEESE

AVAILABLE AS AN ADDITIONAL COURSE

A Trio Of Cheese, Brioche, Honeycomb, Fig



MENU 10TH MAY

STARTERS

SATAY CHICKEN SKEWERS

Serves with Courgette and Moli Ribbon Garnish

CALAMARI

Dressed Leaves, Lemon and Garlic Aioli

DUCK OR VEGETABLE SPRING ROLLS

Hoisin Dipping Sauce and Garnish

MAIN COURSE

STEAK AU POIVRE

Sauteed Potatoes, Vegetables and Salad

CONFIT DE CANARD

Duck with Mash Potato Veg and Jus

SUPREME OF CHICKEN

Vegetables, Potatoes, Jus

La Petite Bouchée

French Collection



BRUNCH

CROQUE MONSEIUR

A decadent doorstep toasted sandwich with cheese, locally sourced carved ham and a rich béchamel. sauce.

CROQUE MADAME

A decadent doorstep toasted sandwich with cheese, locally sourced carved ham and a rich béchamel. sauce with a fried egg on the top

SAVOURY

OMELETTE ARNOLD BENNETT

A rich and unctuous three egg omelette, with flaked smoked haddock and a rich cheese sauce, then grilled for bubbling perfection

BUCKWHEAT CRÊPES

Classic buckwheat crêpes served with a choice of ham, cheese, eggs, spinach, mushrooms, smoked salmon and creme fraiche

OEUF EN COCOTTE

Baked eggs with cream. With a selection of fillings including ham, cheese, spinach, mushroom or smoked salmon

SHAKSHUKA

A firey red pepper, tomato and chilli sauce with baked eggs and a chunk of Sourdough to mop up the sauce !

SWEET

PAIN PERDU

The ultimate French toast, soaked in boozy custard and panfried and butter then served with seasonal berries.

CRÊPE AUX FRAISE

3 generous crêpes stuffed served with strawberries marinated in a stock syrup and Chantilly cream

TO FOLLOW

A SELECTION OF PASTRIES

Deliciously authentic Croissants, Pain Au Chocolates, Kouig Amman

Served with Coffee, Tea and Orange Juice (Please let us know if you require decaffinated

Cremant £12 per glass
Homemase Bloody Mary £10.50 per glass

La Petite Bouchée

The French Collection



BRASSERIE CLASSICS

Starters

TERRINE DE CAMPAGNE

A course country pâté served with handmade pickles and sourdough toast.

COURGETTE FRITTERS

served on a bed of black olive tapenade and a salsa of tomato and red onion and coriander

MOULES MARINÈRE

Plump Devon mussels in a white wine, shallot and fish stock broth

SALADE LYONNAISE

crispy Lardons, poached eggs, garlic croutons and crisp frisée and endive lettuce

Entrees

All main courses served with either chef salad, seasonal vegetables and a potato accompaniment.

LEMON SOLE MEUNIÈRE

beautiful West Country Sole, dusted in seasoned flour and pan fried, then served with a butter, caper and lemon sauce.

POULET AU MOUTARDE

Supreme of chicken poached in a creamy dijon sauce and served with sauteed potato and seasonal vegetables.

SHORT RIB BOURGUIGNON

Rich local short ribs cooked for 12 hours in a classic Bourguignon sauce with silverskin onions, mushrooms, carrots, lardons and red wine.

FLAMICHE AUX POIREAUX

An unctuous leek and gruyere deep filled tart.

STEAK AU POIVRE

Steak served with a rich creamy green pepper sauce, Sauteed potato, seasonal vegetables.

Desserts

APPLE TART TATIN

Classic Tarte Tatin served with Vanilla Ice Cream

CHOCOLATE MOUSSE

Served with Raspberry and White Chocolate

CHEESE BOARD

A selection of West Country Cheeses, served with fruit and Salad Vegetables, homemade chutney and fruit jelly

La Petite Bouchée

The French Collection



SHARING

THE PERFECT SHARING EXPERIENCE FOR FAMILY AND FRIENDS

Starters

PLATEAU DE PATÉ

Chicken Liver Parfait, Paté de Campagne, Porc Rillettes served with handmade Pickles and French toast

CHARCUTERIE PLATTER

The Finest West Country Handmade Charcuterie served with Handmade Pickles, Balsamic Caviar and Sourdough Toast

MEZZE PLATTER

A classic combination of Middle Eastern inspired Roasted Vegetables, Olives, Falafel, Vine leaves, Hummus, Muhammara, Pickled Chillies and Flat Bread

SMOKED FISH PLATTER

A fabulous selection of Smoked Fish including , Smoked Salmon, Smoked Trout, Smoked Halibut. served with Horseradish Crème Fraîche, Cornichons and French Toast

Entrees

All main courses served with either chef salad, seasonal vegetables and a potato accompaniment.

BEEF WELLINGTON

Locally sourced beef, mushroom duxelles, Crepe enveloped in puff pastry and served with a deep rich red wine jus. (minimum 8 - max 12)

FRUIT DE MER (SEASONAL SUPPLEMENT MAY APPLY)

A Selection of Devons finest seafood, Lobster, Oysters, Crab, Mussels, Crevettes, Razor Clams. (minimum 4 maximum 12)

GIGOT D'AGNEAU PLEUREUR

Weeping lamb. A locally sourced leg of lamb, cooked over boulangerie potatoes and served with a rich lamb jus (Minimum 6 maximum 12)

Desserts

BASQUE STYLE CHEESECAKE

A deliciously authentic basque cheesecake served with seasonal berries 12-16 portions

TARTE AUX NOISETTES

A very 'naughty' tart of caramelised nuts, served with salted caramel ice cream (10-12 portions)

CHEESE BOARD

A selection of West Country Cheeses, served with fruit and Salad Vegetables, homemade chutney and fruit jelly

Cheese can be served as an additional course for £10.00 per head.

La Petite Bouchée

The French Collection



À LA CARTE

Starters

PATÉ EN CROUTE

A delicious mixture of pork, herbs and complimentary spices wrapped in a pastry crust and served with hand made pickles.

ASPARAGUS WITH POACHED EGG

Served with a rich tomato hollandaise and finished with handmade wild garlic oil

LE TOUTON DU CHAMPSAUR

Crispy cheese, potato and wild garlic pillows, served with a salad and classic Dijon Vinaigrette

COQUILLES SAINT-JACQUES WITH LARDON

Award Winning Devon Scallops draped in Lardon served with Celeriac puree, apple and hazelnut

Main Course

All main courses served with either chef salad, seasonal vegetables and a potato accompaniment.

MONKFISH EN WRAPPED IN PARMA HAM

Stunning Devon Monkfish Tail wrapped in parma ham (optional) then roasted and served on a bed of handmade Sauerkraut and Beurre Blanc.

PARISIENNE GNOCCHI

Served with a wild mushroom and madeira sauce.

TOURNEDOS ROSSINI

Classic fillet steak served on a crispy crouton, ethically sourced foie gras, red wine jus.

ROULADES DE POULET

Succulent Chicken breast, stuffed with bacon, spinach, wild mushroom and wrapped in pancetta, served with potato gratin.

Desserts

CHOCOLATE MARQUISE

Decadent Chocolate with a hazelnut praline and raspberry sorbet

SUMMER PAVLOVA

Light and fluffy meringue, seasonal berries, whipped cream spiked with Pimms.

CLASSIC APPLE TARTE TATIN

Apple Sorbet, Compressed Apple, Ginger Crumb

Cheese

CHEESE BOARD

A selection of West Country Cheeses, served with fruit and Salad Vegetables, homemade chutney and fruit jelly



October 3rd Dinner

Canapés

West Country Cheddar and leek Croquettes
Chicken Liver Paté, Toasted Brioche, Red Onion Marmalade
Salmon Rillettes Filo Baskets
Balsamic Confit Tomato and Pesto Tartlets

Starters

PATÉ EN CROUTE

A delicious mixture of pork, herbs and complimentary spices wrapped in a pastry crust and served with hand made pickles.

LE TOUTON DU CHAMPSAUR

Crispy cheese, potato and chive pillows, served with a salad and classic Dijon Vinaigrette

COQUILLES SAINT-JACQUES AND LARDO

Main Course

All main courses served with either chef salad, seasonal vegetables and a potato accompaniment.

MONKFISH EN PAPILOTE PROVENÇAL

Stunning Devon Monkfish Tail with Provençal vegetables cooked and steamed in baking parchment.

PARISIENNE GNOCCHI

Served with a wild mushroom and madeira sauce.

TOURNEDOS ROSSINI

Classic fillet steak served on a crispy crouton, ethically sourced fois gras, red wine jus.

Desserts

CHOCOLATE MARQUISE

Decadent Chocolate with a hazelnut praline and raspberry sorbet

CLASSIC APPLE TARTE TATIN

Apple Sorbet, Compressed Apple, Ginger Crumb

CHEESE BOARD

A selection of West Country Cheeses, served with fruit and Salad Vegetables, homemade chutney and fruit jelly



DECEMBER 2024

2 courses £35 3 courses 38.50

Canapés

A selection of handmade canapés to enjoy with your pre dinner drinks. From Chef

Starters

SALMON TATARE

lightly cured salmon mixed with citrus and chive oil, served with toast

BEEF CARPACCIO

Fabulous Devon beef, Tarragon Oil , Parmesan.

PEA & BROAD BEAN SCOTCH EGGS

A Peas and Broad Bean Scotch Egg served with Winter Salad Dressed Leaves

BEETROOT, PANEER, SQUASH SPRING ROLLS

Yoghurt and Mint dressing

Main Course

All main courses served with either chef salad, seasonal vegetables and a potato accompaniment.

SOUS VIDE CORNISH SKATE WING

Braised Little Gem, Dill foam and Orange oil and Borlotti Veloute

SQUASH, CAVOLO NERO AND STICHELTON LASAGNE

Served with a dressed winter salad

DAUBE OF VENISON

A rich stew of venison served with salt baked celeriac purée

Coq Au Vin

Luxury reimagining of this French Classic. Chicken Supreme Stuffed with Lardon, Ceps and thyme. lightly simmered in a stunning Bordeaux red wine sauce with croutons.

Desserts

BASQUE CHEESECAKE

mulled fruit compote

BLACKBERRY AND APPLE

Blackberry Parfait with Pressed Apple and honeycombe

CHEESE BOARD

A selection of West Country Cheeses, served with fruit and Salad Vegetables, homemade chutney and fruit jelly



November 22 Dinner

Canapés

CONFIT TOMATO AND BASIL TARTLETS
MINI PRAWN COCKTAILS
MUSHROOM PALMIERS WITH PESTO
CHILLI STEAK WITH SWEET CHILLI

Starters

VEGAN SCALLOPS WITH COURGETTE SPAGHETTI
Basil Oil

HAM HOCK TERRINE
handmade pickles and toast

SPICED BUTTERNUT SQUASH SOUP
Sourdough Toast

Main Course

All main courses served with either chef salad, seasonal vegetables and a potato accompaniment.

LEMON SOLE WITH BUTTER AND CAPER SAUCE
Seasonal vegetables

SWEET POTATO AND SPINACH PITHIVIER
Seasonal Vegetables and a Cider Jus

CRISPY PORK BELLY
Pressed Apple, Cider Jus and Seasonal Potatoes

Desserts

CHOCOLATE LAVA CAKE
Seasonal berries

PANNA COTTA
Seasonal Berry Compote

CHEESE BOARD
A selection of West Country Cheeses, served with fruit and Salad Vegetables, homemade chutney and fruit jelly



Menu £60.00

Canapés

West Country Cheddar and leek Croquettes
Chicken Liver Paté, Toasted Brioche, Red Onion Marmalade
Salmon Rillettes Filo Baskets
Balsamic Confit Tomato and Pesto Tartlets

Starters

PATÉ EN CROUTE

A delicious mixture of pork, herbs and complimentary spices wrapped in a pastry crust and served with hand made pickles.

LE TOUTON DU CHAMPSAUR

Crispy cheese, potato and chive pillows, served with a salad and classic Dijon Vinaigrette

COQUILLES SAINT-JACQUES AND LARDO

Award Winning Devon Scallops draped in Lardo and served with Celeriac puree, apple and hazelnut

Main Course

All main courses served with either chef salad, seasonal vegetables and a potato accompaniment.

MONKFISH EN PAPILOTE PROVENÇAL

Stunning Devon Monkfish Tail with Provençal vegetables cooked and steamed in baking parchment.

PARISIENNE GNOCCHI

Served with a wild mushroom and madeira sauce.

TOURNEDOS ROSSINI

Classic fillet steak served on a crispy crouton, ethically sourced fois gras, red wine jus.

Desserts

A Cheeseboard can be purchased for £10.50 if you prefer to have dessert + Cheese

CHOCOLATE MARQUISE

Decadent Chocolate with a hazelnut praline and raspberry sorbet

CLASSIC APPLE TARTE TATIN

Apple Sorbet, Compressed Apple, Ginger Crumb

CHEESE BOARD

A selection of West Country Cheeses, served with fruit and Salad Vegetables, homemade chutney and fruit jelly

La Petite Bouchée

The French Collection



TASTING

Canapé

BRIXHAM CRAB

A savoury profiterole stuffed with crab mousse and finished with wasabi caviar
or

DUCK LIVER PARFAIT

Toasted brioche, Cointreau gel, Nasturtium
or

BALSAMIC TOMATO AND PISTOU TARTLETS (V, VG)

Roasted cherry tomatoes in balsamic with a Provençal Pistou

Starter

CHICKEN AND HAM TERRINE

Pickled Girolles, Toasted Brioche, Tarragon Mayonnaise
or

STEAK TATARE

Traditionally served with a Cured Egg Yolk
or

TOMATO TATARE (V, VG)

Beetroot Kimchi and Superstraccia curds

Fish

TORCHED MACKEREL

Pickled Rhubarb, Rocket, Mustard Vinaigrette
or

CARPACCIO OF COQUILLE SAINT-JACQUES

Truffle Vinaigrette
or

CARPACCIO OF GOLDEN, CANDY AND PURPLE BABY BEETROOT (V, VG)

Truffle Vinaigrette

Main

RUMP OF LAMB

Whipped Goats Curds, Pickled Courgette, Pommes de Terre Rôties
or

BEEF FILLET

Marrow bone & oyster sauce, buttered spinach, girolle mushrooms
or

WILD MUSHROOM, GARLIC CREMATTA AND SQUASH WELLINGTON (V, VG)

Red wine sauce, buttered spinach, girolle mushrooms

Amuse

CHAMPAGNE SORBET

A deliciously fresh palate cleanser

Dessert

MANGO BARAVOIS

Fresh Mango, Handmade Mango Sorbet,
or

ROASTED RHUBARB

Roasted Rhubarb, Vanilla Crema, Caramelised Puff Pastry

Vegan, & dairy free, versions of both desserts are available

Cheese

A TRIO OF CHEESE

A trio of cheese on Brioche toast with honeycombe.

SINCE 2014



LA PETITE BOUCHÉE

Private Chef | Events | Brasserie

Canapé

BRIXHAM CRAB

A savoury profiterole stuffed with crab mousse and finished with wasabi caviar
or

DUCK LIVER PARFAIT

Toasted brioche, Cointreau gel, Nasturtium
or

BALSAMIC TOMATO AND PISTOU TARTLETS (V, VG)

Roasted cherry tomatoes in balsamic with a Provençal Pistou

Starter

CHICKEN AND HAM TERRINE

Pickled Girolles, Toasted Brioche, Tarragon Mayonnaise
or

STEAK TATARE

Beetroot Kimchi and Cured Egg Yolk
or

TOMATO TATARE (V, VG)

Beetroot Kimchi and Superstraccia curds

Fish

TORCHED MACKEREL

Pickled Rhubarb, Rocket, Mustard Vinaigrette
or

CARPACCIO OF COQUILLE SAINT-JACQUES

Truffle Vinaigrette
or

CARPACCIO OF GOLDEN, CANDY AND PURPLE BABY BEETROOT (V, VG)

Truffle Vinaigrette

Main

RUMP OF LAMB

Whipped Goats Curds, Pickled Courgette, Pommes de Terre Rôties
or

BEEF FILLET

Marrow bone & oyster sauce, buttered spinach, girolle mushrooms
or

WILD MUSHROOM, GARLIC CREMATTA AND SQUASH WELLINGTON (V, VG)

Red wine sauce, buttered spinach, girolle mushrooms

Amuse

CHAMPAGNE GRANITA

A deliciously fresh palate cleanser

Dessert

MANGO

Chilled Creme Anglais, Fresh Mango, Handmade Mango Sorbet, Meringue Kisses
or

ROASTED RHUBARB

Roasted Rhubarb, Vanilla Crema, Caramelised Puff Pastry

Vegan, & dairy free, versions of both desserts are available

Cheese

FROMAGE FORT

An unctuous spreadable cheese, served with handmade biscuits and port gel

VEGAN CHEESE BOARD

An selection of vegan cheese, served with handmade biscuits and port gel