

# *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.*