

COLETTE

Gourmet Traiteur and Delicatessen

Dinner Party Menu by Colette

Minimum for 6 guests

CANAPÉ

Select 3 £12pp | Select 6 £22pp | Select 8 £30pp

Severn & Wye Smoked Salmon Muscovite Tartlets

Goats Cheese Sable Pepper Compote

Goose Foie Gras Sauternes Bonbon

Ham & Manchego Cheese Croquette *(to be served warm)*

Smoked Haddock Tartlet *(to be served warm)*

Comté Gougeres *(to be served warm)*

Duck Spring Rolls, Hoisin Sauce *(to be served warm)*

COLETTE SOURDOUGH & BEILLEVAIRE BUTTER – £15

(Serves 6 guests) additional guests £3pp

PLATEAU DE FRUITS DE MER – £40pp

(Minimum 4 guests)

Port Hilly Oysters, Smoked Salmon Rosette, Dressed Cornish Crab,
Marinated Hand Dived Scallops, Tuna Tataki,
Argentinian Prawns, Mussels & Native Lobster

COLETTE CAVIAR SERVED WITH BLINI

Imperial Caviar

10g: £15 | 30g: £45 | 50g: £75 | 250g: £375 | 500g: £750

Oscietra Caviar

10g: £14 | 30g: £41 | 50g: £68 | 250g: £338 | 500g: £675

Beluga Iranian Caviar

10g: £43 | 30g: £130 | 50g: £216 | 125g: £540 | 250g: £1080 | 500g: £2160

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STARTER

(Either choose one or individuals for your guests)

Vitello Tonnato with Toasted Sourdough £13.50

Burrata, Heritage Beetroot, Sicilian Pomegranate & Pea Shoots £13.50

Native Lobster with Mango with Avocado Salad £18

Artichoke & Spinach Agnolotti, Slow Roasted Tomato £13.50

Goose Foie Gras Terrine, Sauternes Jelly, Homemade Brioche £18

Ham Hock Terrine, Piccalilli on Toasted Sourdough £13.50

Wild Mushrooms & Shaved Truffle on Toasted Brioche £13.50

MAIN COURSES

(Each main serves 6 guests)

Colette Fish Pie Smoked Haddock, Scallop & Tiger Prawn £65 | *Additional guests* £14pp

Cottage Pie Braised Oxtail, Chestnut Mushroom & Caramelised Onion £50 | *Additional guests* £10pp

Wild Mushroom Cannelloni, Parmesan & Tarragon £45 | *Additional guests* £8pp

Slow Braised Ox Cheek, Heritage Carrots & Celeriac Horseradish £80 | *Additional guests* £14pp

Native Lobster, Spiced Carrots, Romanesco & Bisque Sauce £120 | *Additional guests* £20pp

Salmon en Croûte, Sauce Gribiche £120 | *Additional guests* £20pp

Coq Au Vin Chicken Braised in Gewürztraminer Wine £90 | *Additional guests* £14pp

Fillet of Beef Wellington, Red Wine Jus £150 | *Additional guests* £25pp

Vegetables

Gratin Dauphinois £18 | *Additional guests* £3pp

Seasonal Vegetables £18 | *Additional guests* £3pp

DESSERT

(Each dessert serves 6 guests)

Black Forest Gateau £40

Apple Pie, Vanilla Ice Cream £40

Chocolate & Coffee Opera Cake £40

Egg Custard Tart, Blackberry Compote & Raspberry Sorbet £40