

COLETTE

Gourmet Traiteur and Delicatessen

Dinner Party Menu by Colette

CANAPÉ

Goats Cheese Sable

Smoked Salmon Muscovite Tartlet

Duck Spring Roll, Plum Sauce

Ham & Cheese Croquette

Lobster Roll, Sweet Chilli Sauce

COLETTE SOURDOUGH & BEILLEVAIRE BUTTER

PLATEAU DE FRUITS DE MER

Port Hilly Oysters, Smoked Salmon Rosette, Dressed Cornish Crab,

Marinated Hand Dived Scallops, Tuna Tataki,

Argentinian Prawns, Mussels & Native Lobster

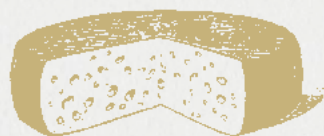
COLETTE CAVIAR SERVED WITH BLINI

Imperial Caviar

Oscietra Caviar

Beluga Iranian Caviar

1/3



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STARTER

Beef Carpaccio

Duck Foie Gras, Toasted Brioche, Pickled Grapes

Burrata, Delica Pumpkin, Clementine, Hazelnut Dressing

Octopus Carpaccio, Spiced Chickpea Puree, Tomato & Coriander

Shropshire Blue Waldorf Salad

Artichoke Chestnut Mushroom Risotto

Cumin Roasted Cauliflower, Baba Ghanoush, Capers

Smoked Salmon Plate with Sourdough

Tuna, Crayfish, Watercress, Toasted Almond Salad

Ham Hock Pate en Croûte, Piccalilli, Toasted Sourdough

Lobster Bisque

Native Oysters

French Onion Soup

Pea & Mint Soup

2/3



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MAIN COURSES

Stuffed Saddle of Lamb with Sweetbreads (min 6 guests)

Beef Wellington, Madeira Sauce & Mushroom Fricassee

Roast Rib of Beef (*min 2 guests*)

Coq au Morel

Grilled Fillet of Beef, Roast Mushroom & Grilled Tomato

Cote de Gloucester Old Spot, Boudin Noir, Apple, Dijon Mustard Sauce

Salmon en Croûte, Sauce Gribiche

Wild Halibut, Prawn, Lobster Agnolotti, Baby Vegetables

Dover Sole Meuniere, Sauce Gribiche

Clam Linguini, Tomato, & Chilli

Roasted Cod, Smoked Bacon, Celeriac, Charred Leek

Aubergine, Ricotta Agnolotti, Parmesan & Tomato

DESSERTS

Desserts

Paris Brest

Vanilla Flan

Apple cheesecake

St Honore

Lemon and Raspberry Tart

3/3

