

BELLANGER

PRIVATE DINING MENUS

MENU A 37.50

Salade Râpées

marinated beetroot, carrot & celeriac with a dijon dressing

or

Soupe à la Biere

infused with toasted caraway

Confit of Duck

parmentier potatoes, red wine jus

or

Roast Fillet of Cod

minted pea puree and broad beans

Tarte au Citron

caramelised lemon tart with crème fraîche

or

Vanilla Crème Brûlée

Petits Fours, Coffee and The Wolseley Selection Tea

MENU B 45.00

Heritage Beetroots

goats' cheese and artichokes

or

Terrine de Campagne

tomato & onion chutney

'Coq au Riesling'

buttery mash, mushrooms and onions

or

Pavé of Sea Trout

artichokes, fennel and dill

Baked Vanilla Cheesecake

with a blueberry compote

or

Coupe Chocolat Liégeois

chocolate and vanilla ice creams, bitter chocolate sauce

Petits Fours, Coffee and The Wolseley Selection Tea

MENU C 55.00

Salade Genovese

haricots, potatoes and olives

or

Chicken Liver Parfait

red onion chutney

Moroccan Spiced Lamb

couscous, merguez sausage and harissa

or

Seared Fillet of Sea Bass

provençale vegetables, green olive dressing

Coupe Amandine

*pistachio, hazelnut and almond
nougat ice creams, butterscotch sauce*

or

Petit-Pot au Chocolat

with salted caramel sauce and a hazelnut tuile

Petits Fours, Coffee and The Wolseley Selection Tea

MENU D 65.00

Avocado Vinaigrette

mache salad

or

Dorset Crab, Avocado and Fennel Salad

with a citrus dressing

or

Soupe de Poissons

gruyère cheese and rouille

Fillet of Lemon Sole

green beans, morel butter

or

Traditional Beef Wellington

honey glazed carrots, haricots and a red wine jus

or

Rump of Lamb

ratatouille and basil oil

Selection of Artisanal Cheese

served with honey, walnuts and caraway bread

Petit-Pot au Chocolat

salted caramel and a hazelnut tuile

or

Gâteau Forêt-Noir

chocolate and black cherry gateau

or

Raspberry & Apple Crumble

vanilla custard

Petits Fours, Coffee and The Wolseley Selection Tea

vegetarian option available on request - dietary requirements accommodated