

Our favourites reimagined in bitesize
Canapés packages per person: Petit 12, Grand 15, Grande Fête 17
Select between three, five or seven canapés for your event

HOT

Calamari

Breadcrumbsed squid, Provencal mayo

Fable Mushroom

Sourdough croûte, celeriac remoulade

King Prawns Skewer

On a brioche baton

Fillet Steak

Toasted brioche, red onion jam
+1.5 supplement

Risotto Vert

Peas and grilled courgettes

COLD

Shredded Chicken

In baby gem with grapes & hazelnuts

Savoie Ham & Camembert

Sourdough croûte, caramelised onions

Smashed Avocado

Sourdough croûte, cherry tomatoes,
pickled cucumber

Potted Crab

Sourdough croûte, herbs

Chicken Liver Parfait

Toasted brioche, pear chutney

CHEESE

All served on a rye and charcoal cracker

Cantal

Pear chutney

Délice de Bourgogne

Salted caramel

Brie aux Truffes

Sourdough croûte, honey

Pont-l'Évêque

Quince paste

Roquefort

Pear chutney

SWEET

Chocolate Mousse

Velvety dark chocolate mousse

Strawberry & Basil Salad

Berry coulis, vanilla Chantilly

Madeleine

Dusted with icing sugar

Tarte au Citron

Crème Chantilly, raspberry

Canelé

Salted caramel sauce

Raspberry Macaron

Chiffonade mint

 Vegetarian  Vegetarian Option  Vegan  Vegan Option  Gluten Free  Gluten Free Option  Alcohol

We are cashless, apologies for any inconvenience this may cause. There will be an optional service charge added to your bill.
All gratuities go to the team in this restaurant. Adults need around 2000 kcal a day.

Allergens: While every care is taken to prepare your food, please note that natural products may still contain elements of their natural origin. For example, olives may contain stones, meat may contain bones, and fish may contain small bones or shell fragments. We handle numerous allergens in our kitchens and due to the potential for cross contact, we cannot guarantee that our food is free from any allergens including tree nuts. We do not declare every ingredient used within a dish on this menu, and recipes may be subject to change. If you have an allergy, please let us know before ordering so we can provide you with an allergy guide in relation to the 14 legally defined allergens.



We use flour and other ingredients containing gluten in our kitchens, however processes and training are in place to prepare our gluten free options.

Allergen information is available upon request.

APÉRITIFS

Apéritifs 90

Ten of our signature cocktails. Mix & match:

Côte Royale

Non-alcoholic Kir Rosé

WINE PACKAGES

Wine 100

Four bottles of delicious white or red.

Mix & match:

Chardonnay

Merlot

Deluxe Wine 140

Five bottles of superior wine. Mix & match:

Picpoul de Pinet

Malbec

Palooza Rosé

Crème de la Crème Wine 175

Five bottles of our finest wine. Mix & match:

Sauvignon Blanc (fancy)

Bordeaux

Mirabeau Azure



With any wine package add a bottle of Crémant de Bourgogne or Kisumé non-alc Rosé for just 30

BIÈRE PACKAGES

Bière 55

Ten (330ml) bottles. Mix & match:

1664 Lager

Meteor Lager

Meteor Session IPA

Lucky Saint Non-Alcoholic Lager 0.5%

Lucky Saint Non-Alcoholic Hazy IPA 0.5%

Grande Bière 75

Ten (660ml) bottles of 1664 lager

LA GRANDE FÊTE 200

Two bottles of fizz

Crémant de Bourgogne or

Kisumé non-alcoholic Rosé

Four bottles of wine

Mix & match Chardonnay or Merlot

Ten beers

Mix & match (330ml) Meteor Lager

Meteor Session IPA

Lucky Saint Non-Alcoholic Lager 0.5%

Lucky Saint Non-Alcoholic Hazy IPA 0.5%