

## SUMMER EVENT MENUS AT LE CAFÉ ANGLAIS

Any special event must be a bespoke event and these menus should be viewed only as guidelines to help you and your party to have the best possible time at Le Café Anglais. With this in mind, please read our suggestions and then contact our Events Manager, Nicky Lynskey ([nicky@lecafeanglais.co.uk](mailto:nicky@lecafeanglais.co.uk), 0207 313 5887) to discuss your plans. Parties of up to 26 people can be accommodated in our private room and parties of any size can be accommodated in the main restaurant.

This year, we are offering three types of menu, one being the 'multiple choice' menus which begin with a selection of hors d'oeuvres on the table and offer a choice of main course and dessert, another being a selection of simple dinner party style menus which remove the stress of making decisions and leave more time for the serious business of having fun, and the third being our 'rotisserie' menus with their emphasis on sharing and conviviality.

For impromptu dinners and everyday dining for large parties, we also offer our unique 'chef's choice' menu, priced at £36.50. This comprises a selection of hors d'oeuvres followed by a choice of three main courses, normally, a fish, a poultry and a red meat, a choice of puddings, all chosen by the chef from the menu of the day and, as with all our party menus, inclusive of coffee, filtered water and cover charge.

An extra cheese course can be included in any menu for a supplement of £7.50 per person. Canapés (Parmesan straws, anchovy palmiers, gougères, olives and radishes) are available for a supplement of £4.50. A more elaborate canapé menu for parties is available by request. Petits fours (chocolate truffles, physalis, almond tuiles and palmiers) are available with coffee, also a supplementary £4.50.

All menus are subject to a 12.5% optional service charge. All private room bookings are asked to pay a deposit of 25% to confirm the reservation, returnable if we are given a week's notice of cancellation.

## SUGGESTED MENUS FOR SUMMER 2009

### **Menu @ £31.50**

Please choose one item for the whole party from each course:

PEACH AND TOMATO SALAD

or

DUCK PÂTÉ EN CROÛTE, MESCLUN SALAD

SEARED MACKEREL WITH PEAS AND GOOSEBERRY SAUCE, JERSEY  
ROYALS

or

LEG OF LAMB WITH SAMPHIRE, REDCURRANT SAUCE & JERSEY  
ROYALS

CHERRY AND ALMOND FINANCIERS

or

CHOCOLATE AND RASPBERRY ROULADE

### **Menu @ £38.50**

Please choose one item for the whole party from each course:

CRAB RISOTTO

or

CHICKEN, FOIE GRAS AND FENNEL TERRINE

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ROAST HAKE WITH SUMMER VEGETABLES AND AIOLI

or

ROAST CHICKEN WITH TARRAGON

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BITTER CHOCOLATE TART

or

ROSÉ JELLY WITH STRAWBERRIES AND LEMON VERBENA  
PANNACOTTA

**Menu @ £48.50**

Please choose one item for the whole party from each course:

PARMA HAM WITH MELON

or

CRAB AND AVOCADO SALAD WITH CHILLI CRACKERS

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GRILLED SEA BASS WITH LENTILS AND SALSA VERDE

or

ROAST DUCK WITH PEAS AND GOOSEBERRY SAUCE

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CHEESE

or

ROSÉ JELLY WITH MARA DES BOIS STRAWBERRIES,  
LEMON VERBENA PANNACOTTA

or

SAVARIN WITH CHERRIES

**MULTIPLE CHOICE MENUS:**

**MENU @ £42.50**

*A choice of five hors d'oeuvres from:*

BEETROOT WITH DILL ~ BURRATA ~ COPPA DI PARMA  
FENNEL SALAMI ~ FRIED ARTICHOKE WITH AIOLI ~ KIPPER PÂTÉ  
MACKEREL TERIYAKI, CUCUMBER SALAD ~ OEUF EN GELEE  
MORTADELLA, CELERIAC REMOULADE ~ OYSTER FRITTERS  
PARMESAN CUSTARD AND ANCHOVY TOASTS ~ ROCK OYSTERS  
RABBIT RILLETES AND PICKLED ENDIVES ~ SALSIFY FRITTERS

*Three main courses for the party from:*

GNOCCHI ROMANA WITH MORELS AND SUMMER VEGETABLES  
THAI GREEN CURRY WITH SCALLOPS, PRAWNS AND LING  
GRILLED SEA BASS WITH LENTILS AND SALSA VERDE  
ROAST SALMON WITH PEAS AND GOOSEBERRY HOLLANDAISE  
ROAST CHICKEN WITH TARRAGON  
MAGRET OF DUCK WITH CHERRIES  
ROAST LOIN OF PORK WITH FENNEL SEEDS, GARLIC AND ROSEMARY  
ROAST LEG OF LAMB, BAKED TOMATOES AND ANCHOVY BUTTER

*A choice of three desserts from:*

CHEESE ~ CHOCOLATE AND RASPBERRY ROULADE ~ CREME CARAMEL  
PAVLOVA WITH MANGOES AND STRAWBERRIES ~ PEACH MELBA  
QUEEN OF PUDDINGS ~ SAVARIN WITH CHERRIES  
VANILLA CHEESECAKE WITH PASSION FRUIT

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COFFEE, TEAS, TISANES

**MENU @ £55.00**

*A choice of five hors d'oeuvres from:*

BROAD BEANS AND RICOTTA DI BUFALA ~ FRIED ARTICHOKE WITH AIOLI  
FOIE GRAS TERRINE, PX JELLY ~ PARMA HAM AND MELON  
PARMESAN CUSTARD AND ANCHOVY TOASTS  
PIMIENTOS DE PADRON ~ RAW SALMON WITH GINGER DRESSING  
STEAMED SCALLOPS WITH POTATO AND BACON

*Three main courses for the party from*

WHITE ASPARAGUS WITH MORELS  
ROAST MONKFISH WITH PARMA HAM AND PEAS  
ROAST TURBOT WITH CHERRY TOMATOES AND POLENTA  
ROAST DUCK WITH PEAS, GOOSEBERRY SAUCE  
ROAST BREAST OF CHICKEN WITH TARRAGON  
SADDLE OF LAMB WITH SAMPHIRE AND REDCURRANT SAUCE  
ROAST SIRLOIN OF BEEF WITH GIROLLES

*A choice of three desserts From:*

CHEESE ~ CHOCOLATE AND RASPBERRY ROULADE  
PAVLOVA WITH MANGOES AND STRAWBERRIES ~ PEACH MELBA  
ROSÉ JELLY WITH MARA DES BOIS STRAWBERRIES, LEMON VERBENA PANNA COTTA  
SAVARIN WITH CHERRIES ~ VANILLA CHEESECAKE WITH PASSION FRUIT

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COFFEE, TEAS, TISANES

## ROTISSERIE MENUS

A selection of hors d'oeuvres is followed by a dish from the rotisserie, normally carved in the room.  
This is the ultimate, sharing, informal party food. The price is determined by the main course.

### MENU 1:

#### HORS D'OEUVRES:

FRIED ARTICHOKES WITH AIOLI

MACKEREL TERIYAKI, CUCUMBER SALAD

COPPA DI PARMA, FENNEL SALAMI AND MORTADELLA, AGRODOLCE ONIONS

PARMESAN CUSTARD AND ANCHOVY TOASTS

ROCK OYSTERS

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ROAST CHICKEN, TARRAGON JUS  
CHIPS AND LETTUCE HEART SALAD

£36.50

ROAST LOCH DUART SALMON, GOOSEBERRY HOLLANDAISE,  
PEAS AND JERSEY ROYALS

£42.50

ROAST FILLET OF BEEF, CHERRY TOMATOES AND ROCKET

£45.00

ROAST KID WITH ROSEMARY AND GARLIC, GRATIN DAUPHINOIS

£50.00

ROAST SUCKLING PIG, BLACK PEPPER GRAVY, CURLY ENDIVE SALAD & CHIPS

£52.00

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#### CHEESE

CHOCOLATE AND RASPBERRY ROULADE

PAVLOVA WITH MANGOES AND STRAWBERRIES

COFFEE, TEAS, TISANES

MENU 2:

HORS D'OEUVRES:

BROAD BEANS AND RICOTTA DI BUFALA  
FOIE GRAS TERRINE, PX JELLY  
PARMA HAM AND MELON  
PARMESAN CUSTARD AND ANCHOVY TOASTS  
STEAMED SCALLOPS WITH POTATO AND BACON

ROAST CHICKEN, TARRAGON JUS  
CHIPS AND LETTUCE HEART SALAD  
£46.50

ROAST LOCH DUART SALMON, GOOSEBERRY HOLLANDAISE,  
PEAS AND JERSEY ROYALS  
£50.00

ROAST FILLET OF BEEF, CHERRY TOMATOES AND ROCKET  
£60.00

ROAST KID WITH ROSEMARY AND GARLIC, GRATIN DAUPHINOIS  
£65.00

ROAST SUCKLING PIG, BLACK PEPPER GRAVY, CURLY ENDIVE SALAD & CHIPS  
£70.00

CHEESE

CHOCOLATE AND RASPBERRY ROULADE  
ROSÉ JELLY WITH MARA DES BOIS STRAWBERRIES,  
LEMON VERBENA PANNA COTTA

COFFEE, TEAS, TISANES  
PETITS FOURS