

SAMPLE PARTY MENU

CANAPÉS

Mini apple tatin,
braised pork belly,
mascarpone mousse,
nougatine

Duck confit poutine:
potato matchsticks,
aged cheddar,
"gravy", scallions

Cod brandade
croquetas,
capers and
orange aioli

Smoked haddock
rilette, olive pesto,
toasted almonds,
crostini

Gougères, stilton
and squash purée

Roasted beet tartar,
oat and mustard crisp,
aged goat cheese mousse

PLATED

Seasonal mushroom and
caramelized onion soup,
duck confit, beemster,
parsnip chips

Homemade ricotta
gnocchi, chorizo,
artichokes,
parsley emulsion

Venison, parsnip and
date purée, roasted carrots,
duck fat roasted potatoes,
juniper réduction

Castel Praliné:
chewy pecan macaron,
raspberry jam,
candied hazelnut

FAMILY STYLE

Modern bouillabaisse:
seared scallops, prawns,
chorizo, clams, smoked
potato, scallions pesto,
toasted almonds, orange
and sherry beurre blanc

Wild leek and pinenut risotto,
seasonal mushrooms,
thunder oak gouda

Roasted duck breast, herb
butter, fiddleheads, bacon,
hen of the woods, roasted
carrots, rhubarb reduction

Milk chocolate and
lemon meringue tart

