
Café de Paris

BREAKFAST MENU

£15.00 per person

- Granola, yogurt and berry compote
- Selection of seasonal fruit skewers
- Mini breakfast pastries
- Savoury and Sweet muffins

All rates quoted are NET of VAT and tray service food and beverage is subject to a compulsory 12.5% service charge. 100% of the service charge is shared between all restaurant staff including waiters, runners, chefs and kitchen porters. The company does not deduct any money whatsoever. Any cash or credit card tips go directly to the waiter with no deductions.

Please notify a member of staff if you have an allergy or ask for further allergen information.

Café de Paris

WORKING LUNCH

£25.00 per person

- Selection of filled artisan sandwiches and rolls
- Sausage or vegetarian pastry roll, spicy ketchup
- New potato and chive salad
- Salad of baby gem, cucumber, green pepper, spring onions and honey mustard dressing
- Selection of sliced seasonal fruit
- Vegetable & potato crisps

All rates quoted are NET of VAT and tray service food and beverage is subject to a compulsory 12.5% service charge. 100% of the service charge is shared between all restaurant staff including waiters, runners, chefs and kitchen porters. The company does not deduct any money whatsoever. Any cash or credit card tips go directly to the waiter with no deductions.

Please notify a member of staff if you have an allergy or ask for further allergen information.

Café de Paris

MENU 1

£40.00 per person

Starter

- Rilette of smoked peppered mackerel, yogurt, cucumber, grilled sour dough, sweet & sour cucumber
- Red onion & goat cheese tart, sun blushed tomato, basil dressing (v)

Main Course

- Buttermilk marinated jerk fried chicken, rainbow slaw, coconut rice & black eye peas, jerk sauce
- Roast breast of chicken, pomme puree, creamed wild mushroom, green beans
- Roast salmon, new potatoes, pepperonata
- Potato gnocchi, wild mushrooms, butternut and rocket (vg)

Dessert

- Passion fruit cheesecake, chocolate shard, raspberry sauce
- Classic crème brûlée, raspberries, mint

All rates quoted are NET of VAT and tray service food and beverage is subject to a compulsory 12.5% service charge. 100% of the service charge is shared between all restaurant staff including waiters, runners, chefs and kitchen porters. The company does not deduct any money whatsoever. Any cash or credit card tips go directly to the waiter with no deductions.

Please notify a member of staff if you have an allergy or ask for further allergen information.

Café de Paris

MENU 2

£45.00 per person

Starter

- Celeriac & truffle soup, gruyere croutons (vg)
- Roast butternut squash, mixed seeds, toasted almonds, basil, smoked aubergine & pomegranate dressing (vg)

Main Course

- Confit leg of duck, mash potato, kale, raisin jus
- Pan fried seabass, crushed new potatoes, kalamata olives and sun blushed tomatoes, sauce vierge
- Mushroom ravioli, steamed spinach, tender stem broccoli, tomato & basil dressing (vg)

Dessert

- Vanilla panna cotta, strawberry compote
- Pineapple tatin, salted caramel ice cream, candied pecan nuts

All rates quoted are NET of VAT and tray service food and beverage is subject to a compulsory 12.5% service charge. 100% of the service charge is shared between all restaurant staff including waiters, runners, chefs and kitchen porters. The company does not deduct any money whatsoever. Any cash or credit card tips go directly to the waiter with no deductions.

Please notify a member of staff if you have an allergy or ask for further allergen information.

MENU 3

£50.00 per person

Starter

- Risotto of wild mushroom, crème fraiche, parmesan (v)
- Ceviche of salmon, sweet potato, orange, pickled fennel, chilli, red onion, coriander

Main Course

- Sirloin steak, triple cooked chips, grilled mushrooms, tender stem broccoli, peppercorn sauce
- Roast rump of lamb, sautéed new potatoes, bok choy, rosemary sauce
- Baked cod, steamed spinach, clam chowder
- Aubergine & goats cheese cannelloni, spicy tomato sauce, baby spinach & black olive salad (v)

Dessert

- White chocolate boat, assiette of strawberries-mousse, macaron, strawberry syrup
- Chocolate tart, vanilla pod ice cream, crushed pistachios

All rates quoted are NET of VAT and tray service food and beverage is subject to a compulsory 12.5% service charge. 100% of the service charge is shared between all restaurant staff including waiters, runners, chefs and kitchen porters. The company does not deduct any money whatsoever. Any cash or credit card tips go directly to the waiter with no deductions.

Please notify a member of staff if you have an allergy or ask for further allergen information.

Café de Paris

MENU 4

£55.00 per person

Starter

- Thick cut smoked salmon, cucumber salsa, horseradish cream
- Duck liver parfait, red onion confit, toasted country loaf
- Chilled green asparagus, truffle vinaigrette, baby watercress (vg)

Main Course

- Grilled fillet of beef, creamed wild mushrooms, green beans, triple cooked chips, peppercorn sauce
- Halibut, spiced couscous, apricots, almonds, harissa
- Risotto of wild mushrooms, chives, parmesan

Dessert

- Champagne Jelly, with Chantilly cream, chocolate dipped strawberry
- Chocolate sphere, passion fruit mousse, raspberry coulis

All rates quoted are NET of VAT and tray service food and beverage is subject to a compulsory 12.5% service charge. 100% of the service charge is shared between all restaurant staff including waiters, runners, chefs and kitchen porters. The company does not deduct any money whatsoever. Any cash or credit card tips go directly to the waiter with no deductions.

Please notify a member of staff if you have an allergy or ask for further allergen information.

Café [👑] de Paris

MENU 5

£60.00 per person

Starter

- Truffle risotto, parmesan
- Crab & avocado tian, caviar dressing

Main Course

- Beef wellington, savoy cabbage, truffle potato puree, red wine sauce
- Grilled half lobster, triple cooked chips, lemon & garlic butter

Dessert

- Strawberry and champagne jelly, vanilla panna cotta, shortbread biscuits
- Dark chocolate sphere, orange mousse, white chocolate sauce, chocolate soil

All rates quoted are NET of VAT and tray service food and beverage is subject to a compulsory 12.5% service charge. 100% of the service charge is shared between all restaurant staff including waiters, runners, chefs and kitchen porters. The company does not deduct any money whatsoever. Any cash or credit card tips go directly to the waiter with no deductions.

Please notify a member of staff if you have an allergy or ask for further allergen information.

Café de Paris

3 COURSE MENU ADDONS

Food

- Selection of bread rolls and butter £3.00 per person
- Amuse-bouche pallet cleanser £5.00 per person

Drink

- Tea, coffee, petit fours £6.00 per person

All rates quoted are NET of VAT and tray service food and beverage is subject to a compulsory 12.5% service charge. 100% of the service charge is shared between all restaurant staff including waiters, runners, chefs and kitchen porters. The company does not deduct any money whatsoever. Any cash or credit card tips go directly to the waiter with no deductions.

Please notify a member of staff if you have an allergy or ask for further allergen information.

RECEPTION SNACKS

£5.00 per person

Choose a maximum of three items

- Marinated olives (v)
- Smoked nuts (v)
- Grissini sticks (v)
- Tortilla chips, guacamole (v)
- Vegetable crisps (v)
- Crispy flat bread, red pepper & chilli humous (v)
- Salted caramel popcorn (v)

All rates quoted are NET of VAT and tray service food and beverage is subject to a compulsory 12.5% service charge. 100% of the service charge is shared between all restaurant staff including waiters, runners, chefs and kitchen porters. The company does not deduct any money whatsoever. Any cash or credit card tips go directly to the waiter with no deductions.

Please notify a member of staff if you have an allergy or ask for further allergen information.

CANAPES

£3.00 per item

Meat

- Mini croque monsieur
- Beef brochettes, chimichurri
- Steak tartar, sour dough, horse radish
- Lamb koftas, haraissa mayonnaise
- Chicken satay, peanut sauce
- Honey mustard Cumberland sausage

Fish

- Smoked salmon, crème fraiche, caviar, sesame tuile cone
- Crispy fried coconut shrimp, chipotle mayo
- Seared sesame tuna, pickled ginger, wasabi cream
- Curried prawn and mango croustades
- Tuna ceviche, avocado puree, chilli, shallot, sesame tuile cone
- Smoked peppered mackerel, yogurt, cucumber
- Crab, mango, chilli and coriander mayonnaise spoons

Vegetarian

- Baby mushroom and vegetable spring rolls, tomato & chilli jam (vg)
- Haloumi & watermelon bites, basil oil (v)
- Mini wild mushroom & parmesan tart (v)
- Artichoke, olive, sun blushed tomato, sweet pepper parcels (vg)
- Asparagus & hollandaise spoon (v)
- Grilled vegetable, burnt onion dressing, toasted baguette (vg)
- Roasted new potato, sour cream, truffle, chive (v)

Deluxe Canapes

£4.00 per item

- Seared beef fillet, horse radish cream radish, celeriac & apple remoulade
- Mini lobster rolls
- Black truffle arancini (v)
- Beef fillet and truffle mushroom Tartlets, béarnaise sauce
- Lobster spring rolls, tomato chilli jam
- Asparagus and truffle vinaigrette bruschetta (vg)

All rates quoted are NET of VAT and tray service food and beverage is subject to a compulsory 12.5% service charge. 100% of the service charge is shared between all restaurant staff including waiters, runners, chefs and kitchen porters. The company does not deduct any money whatsoever. Any cash or credit card tips go directly to the waiter with no deductions.

Please notify a member of staff if you have an allergy or ask for further allergen information.

Café de Paris

Mini Tacos

£4.00 per item

- **Grilled Steak** Cajun grilled beef fillet, grilled peppers, red onions, chipotle mayo, spring onions, crema
- **Fried Chicken** Crispy fried jerk chicken thigh, pickled red cabbage, pineapple, jerk mayo
- **Crispy Fish** Beer battered cod fillet, chipotle seasoning, pickled vegetables, chipotle mayo, spring onions & chives
- **Vegan** Grilled peppers, red onions, spinach, sweet corn, salsa, coriander, chilli and avocado mousse

Burger Sliders

£4.00 per item

- **Fried Chicken** Crispy fried jerk chicken thigh, rainbow slaw, mango salsa, Caribbean Island sauce
- **Beef burger** Grilled beef patty, cheddar, gherkin, iceberg lettuce, red onion, ketchup
- **Veggie** Spiced quinoa & cheddar cheese patty, roast mushroom, red onions, tomato, chipotle mayo

All rates quoted are NET of VAT and tray service food and beverage is subject to a compulsory 12.5% service charge. 100% of the service charge is shared between all restaurant staff including waiters, runners, chefs and kitchen porters. The company does not deduct any money whatsoever. Any cash or credit card tips go directly to the waiter with no deductions.

Please notify a member of staff if you have an allergy or ask for further allergen information.

Café de Paris

FINGER FOOD

£4.00 per item

Meat

- Sausage rolls, spicy ketchup
- Mini beef wellington, béarnaise sauce
- Lamb koftas, tzatziki
- Buttermilk fried chicken strips, hot sauce mayo
- Beef brochettes, chimichurri
- Chicken satay, peanut

Fish

- Mini fish and chips, tartar sauce
- Smoked haddock and chive tart
- Prawn tempura, chipotle mayo
- Selection of fish and vegan sushi (vg)

Vegetarian

- Red onion and goats cheese tart (v)
- Mushroom and vegetable spring roll, sweet chilli sauce (vg)
- Frito misto vegetables, red pepper and chilli humous (vg)
- Truffle & shaved parmesan chip cones (v)
- Sweet potato wedges, maple syrup, chipotle mayo (v)

All rates quoted are NET of VAT and tray service food and beverage is subject to a compulsory 12.5% service charge. 100% of the service charge is shared between all restaurant staff including waiters, runners, chefs and kitchen porters. The company does not deduct any money whatsoever. Any cash or credit card tips go directly to the waiter with no deductions.

Please notify a member of staff if you have an allergy or ask for further allergen information.

BOWL FOOD

£6.00 per item

Meat

- Pulled chilli beef, sweet potato mash, sour cream
- Thai chicken curry, steamed basmati rice
- Lamb tagine, spiced couscous
- Braised beef casserole, mushrooms, onion, puff pastry lid
- Slow roast shoulder of lamb, tender stem broccoli, red wine jus
- Grilled beef teriyaki, red onions, cherry tomato, bok choy

Fish

- Tuna poke bowl, red pepper, cucumber, pineapple, red onion, sesame seeds, sticky rice, soy & ginger dressing
- Salmon ceviche, sweet potato, spring onion, chilli and orange
- Baby calamari, pickled fennel, coriander, chilli and lemon dressing
- Grilled seabass, crushed new potatoes, tomato and olive dressing
- Prawn mac & cheese, herb crumb
- Grilled salmon with coconut rice & black eye peas, Caribbean island sauce

Vegetarian

- Vegan truffle mac & 'cheese', herb crumb (vg)
- Tofu, feta, black olive & cherry tomato salad, oregano dressing (v)
- Veggie poke bowl, mixed peppers, cucumber, pineapple, red onion, sesame seeds, sticky rice, soy & ginger dressing (vg)
- Roast butternut squash salad, mixed seeds, basil, smoked aubergine and pomegranate dressing (vg)
- Spinach and ricotta tortellini, chive veloute (v)
- Cauliflower, chickpea, baby spinach and potato curry, steamed basmati rice (vg)

All rates quoted are NET of VAT and tray service food and beverage is subject to a compulsory 12.5% service charge. 100% of the service charge is shared between all restaurant staff including waiters, runners, chefs and kitchen porters. The company does not deduct any money whatsoever. Any cash or credit card tips go directly to the waiter with no deductions.

Please notify a member of staff if you have an allergy or ask for further allergen information.

SWEET TREATS

£3.00

- Mini chocolate cups filled with a choice of passionfruit, raspberry or strawberry mousse
- Vegan chocolate orange tarts (vg)
- Cinnamon sugar doughnuts & Nutella filled doughnuts
- Mini macarons
- Seasonal fruit skewers, lime syrup (vg)
- Vanilla cheesecake mousse, biscuit base, salted caramel popcorn
- Seasonal fruit tartlets, crème patissiere
- Lemon posset shot, shortbread biscuit
- Churros, salted caramel, chilli chocolate sauce
- Vanilla panna cotta, strawberry compote
- Mini vanilla pod ice cream cones, selection of toppings

All rates quoted are NET of VAT and tray service food and beverage is subject to a compulsory 12.5% service charge. 100% of the service charge is shared between all restaurant staff including waiters, runners, chefs and kitchen porters. The company does not deduct any money whatsoever. Any cash or credit card tips go directly to the waiter with no deductions.

Please notify a member of staff if you have an allergy or ask for further allergen information.

WINE & DRINKS LIST

Champagne & Sparkling

Prosecco	£32.50
Taittinger Brut Réserve	£62.50
Moët et Chandon Brut Impérial	£75.00
Bollinger Spécial Cuvée	£90.00
Veuve Cliquot Ponsardin Yellow Label.....	£95.00

White Wine

Pinot Grigio Mirabello Venezia, Italy 15.....	£22.00
Chateau L'Ermitage Tradition Blanc France 15	£24.00
Chardonnay Casa Azul Rapel Valley, Chile 16.....	£25.00
Sauvignon Blanc 'Elegance' Tarn, France 15	£26.00
Chenin Blanc False Bay Western Cape, South Africa 15	£26.00
Vouvray Domaine Champalou Loire Valley, France 15.....	£29.00
Sancerre Domaine Gérard Fiou Loire Valley, France 15.....	£35.00

Rose Wine

Bergerie de la Bastide Rosé France 15	£21.00
Pinot Grigio Rosé Ancora Italy 15.....	£25.00
Sancerre Rosé Les Baronnes, Domaine Henri Bourgeois France 11	£32.00

Red Wine

Cabernet Sauvignon Sierra Grande Chile 15.....	£22.00
Rioja Artesa Tempranillo Spain 15	£26.00
Shiraz 'Soldier's Block' Australia 16	£26.00
Beaujolais Villages Mommessin France 15	£26.00
Chianti 1489 Riserva Tuscany, Italy 13.....	£29.00
Pinot Noir Framingham New Zealand 14.....	£35.00

Drinks

Bottled Beers.....	£4.50
Glass of House Wine	£4.50
Cocktails from.....	£8.50
House Single Spirits & Mixer	£5.50
House Single Spirits & Red Bull	£6.00
Glass of House Champagne	£12.00
Softs	£2.00

All rates quoted are NET of VAT and tray service food and beverage is subject to a compulsory 12.5% service charge. 100% of the service charge is shared between all restaurant staff including waiters, runners, chefs and kitchen porters. The company does not deduct any money whatsoever. Any cash or credit card tips go directly to the waiter with no deductions.

Please notify a member of staff if you have an allergy or ask for further allergen information.