

French

Soups

French-style Kabocha squash and chickpea soup with sage
Roasted pepper velouté with crème fraîche
Chilled cucumber and lettuce vichyssoise with sourdough croutons
Bouillabaisse— crab, prawns, fish, clams and mussels, saffron broth
Cream of mushroom soup
Curried chicken noodle soup

Salad

Beet, ricotta and goat's cheese Mille-feuille with hazelnut vinaigrette
Mushroom, mozzarella, beet and lentil baked cartouche.
Warm leek salad on greens with freshly grated Parmesan.
Warm goat's cheese, lentils, pears, raisins, and arugula

Appetizers

Open-faced egg salad canapés
Canapés of various kinds
Grilled asparagus with Gribiche
Tart with balsamic glazed mushrooms
Creamy mushroom tartlets
Sautéed large shrimp with papaya mustard



Main

Chicken Normandy served with pasta
Chicken Diabole
Slow grilled mutton chops with garlic, thyme and capers served with mashed potatoes
Slow-cooked mutton with root vegetables
Coq au vin blanc, or chicken cooked in white wine
Hachis parmentier, or French Shepherd's pie with either mutton or chicken
Mutton Daube, or French-style mutton cooked in red wine
French tagine (Mutton or chicken) with dried apricots and dates, parsley and raisin couscous

Please note: This is just a small selection of recipes available.