

EVENING VIEWING – OSIRIS – DUSK & NIGHT



We have provided you with seven suggested 3 course menus, three of them are Egyptian menus and four are traditional menus. These menus can be adopted by the client in their entirety; alternatively clients can mix and match, but always in the same format.

Included in the package:

1 Hour Jacques Picard NV brut reception
3 Course Dinner with coffee
Unlimited Wines, Beers and Soft Drinks

White Wine - Sauvignon de Touraine Vieilles Vignes 2006, Domaine Baron

This is a 3rd generation family estate and one of the 1st to plant sauvignon blanc back in 1946. The result is that the old vines give the wine a wonderful concentration and complexity. The vineyards themselves are beautifully situated on south facing slopes above the village of Thésée overlooking the River Cher.

Red Wine - Chateau Planeres de St Jean 2005, AC Cotes de Roussillon

The Roussillon is one of the most exciting wine growing regions in the world, where a combination of traditional skills and new world innovation is proving a powerful mix. Chateau Planères has made a wonderful wine full of very good quality fruit, character from the local soil and a hint of warm toast from a little oak ageing.

Dining table linen
Exclusive service and tabletop equipment
Staffing 1:10

EGYPTIAN MENU A

Meze Starter

presented in Egyptian pots and plates for sharing

Terracotta Bowls filled with Aubergine Puree, Tzatziki and Houmous

Warm Brik Pastries filled with:
Merguez Sausage, Tomato and Herbs
Goats Curd, Spinach and Almonds

Lamb and Mint Koftas
With Cumin Crème Fraiche

Baskets of Fresh Vegetable Crudités and Marinated Olives
With Warm Pitta Bread and Flat Bread

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Roast Fillet of Sea bass

on a bed of wilted red chard with spiced chick peas, coriander
and char grilled courgettes

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Rosewater Pannacotta

with fresh dates filled with marzipan and pistachios and scattered rose petals with a rosewater syrup

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Mint tea and cafetiere coffee



EGYPTIAN MENU B

Stack of Chargrilled Aubergines, Seared Courgettes and Wood Roasted Red Peppers
with a baba ganoush salad and drizzled with a roasted cumin dressing

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(Main Course Served in traditional Tagines)

Lamb and Apricot Tagine

Tender Lamb simmered with Aubergines, Onions
Middle Eastern Spices and Apricots

Lemon Infused Cous Cous

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Millefeuille of Chocolate and Orange Flower Water

with a pistachio tuille and lavender mascarpone

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Mint tea and cafetiere coffee



EGYPTIAN MENU C

Grilled Fillet of Red Mullet

set on a bed of spiced marinated cucumber and plum tomatoes with a red pepper dressing

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Djej M'Ahmar

marinated breast of chicken glazed with honey & paprika cooked in a sauce of pine nuts, sultanas, almonds, saffron, tomato & herbs

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Tiered Display of Sweetmeats:

Lemon and saffron polenta cake
Rose and mint Turkish delight
Pistachio and almond baklava

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Mint tea and cafetiere coffee



TRADITIONAL 3 COURSE DINNER MENUS

MENU D

Passion Fruit Cured Scottish Salmon

With Ratte Potato Salad Herb Salad & Passion Fruit Dressing

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a selection of home baked breads with un-salted butter

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Searred Breast Of Thyme Marinated Corn fed Chicken

With A Black Cracked Pepper Crushed New Potato with olive oil, Buttered Wintergreens, Crispy Pancetta

And A Red Currant Chicken Jus

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White Chocolate And Coffee Cheesecake

With Almond Biscotti

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coffee, tea, infusions and petit fours

MENU E

Goats Cheese & Chilli Cheesecake

On baby leaf Salad, Red Chilli Marmalade & a Chilli dressing
a selection of home baked breads with un-salted butter

a selection of home baked breads with un-salted butter

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Roasted Breast Of Barbary Duck

With An Apple & Pea Mash, Buttered Bok Choy & A Five Spice Scented Jus

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Passion Fruit And Armagnac Torte

With Red Berry Compote And Passion Fruit Sauce

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coffee, tea, infusions and petit fours

MENU F

Rich Chicken Liver Terrine

With A Field Mushroom Salad And Pumpkin Foccacia

a selection of home baked breads with un-salted butter

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Pan Seared Honey Glazed Fillet Of Scottish Salmon

Served On saffron infused Potatoes, Baby Spinach & A Red Pepper & Balsamic Reduction

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Apple And Cranberry Tart With A Redcurrant Sauce

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coffee, tea, infusions and petit fours

MENU G

Lightly Smoked Breast Of Chicken Salad With Parma Ham

On A Bed Of Lambs Leaf Salad With Tomato And Balsamic Salsa

a selection of home baked breads with un-salted butter

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Oven Baked Loin Of Marinated Cod (farmed)

With A Maple & American Mustard Glaze, Rosemary Oil Crushed New Potatoes, Baby Spinach And A
Tomato Ragout

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Rich Chocolate Truffle Cake With A Mulled Wine Syrup

And A Compote Of Winter Berries

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coffee, tea, infusions and petit fours

UPGRADED 3 COURSE DINNER MENU

UPGRADED MENU H

smoked salmon rilette

on a caraway croute with chive oil on rocket and mizuna leaves

a selection of home baked breads with un-salted butter

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double loin of lamb and confit of shoulder

with saffron potatoes, broad beans and courgette ragout and redcurrant jus

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ginger parfait and dark chocolate dipped white chocolate ganache

with a spiced tuille and red wine and cassis marinated blackberries

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coffee, tea, infusions and petit fours

UPGRADED MENU J

crisp endive salad with lardons of bacon,

smoked garlic croutons, sweet mustard dressing and flat parsley

a selection of home baked breads with un-salted butter

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seared roasted fillet of monkfish with lemon & chive risotto
shredded baby leeks, baby asparagus and a rich red wine sauce

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gilded sachertorte
rich roccoco organic dark chocolate cake, gilded with edible gold leaf and kirsch marinated griottine cherries

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coffee, tea, infusions and petit fours

These menus will all incur a supplement on the package price. This can be calculated on a price per person based on numbers and final menu choice.