



SIT DOWN MEALS

Menu 4 (3 courses)

ABOUT OUR MENU

Our ingredients have been selected from some of the best local farms, growers and suppliers, helping us celebrate with Peterborough's finest. This includes:



- 3 Daughters Farm Uffington Stamford
 - The Green backyard
 - Micro beans and vegetables grown chemically free in Peterborough
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Further more, Chef de la Maison only use ingredients which support gut health, enhancing well being. It's important to Chef de la Maison that only pure ingredients are used to create our menus. This means we DO NOT include nasty oils and stabilisers in our foods.

OUR MENU

Hand made Chef de la Maison buffalo mozzarella, marinated in white balsamic over organic leaves, micro beans, vine tomatoes & extra virgin olive oil with a fresh basil pesto
Bread basket and butter for each table

Entree choice of:

Slow braised Ox Cheek, red wine reduction over cauliflower purée & freshly cut pea shoots

Sous vide breast of Chicken, olive oil, fresh thyme & homemade BBQ glaze, over parsnip purée & freshly cut pea shoots

Butternut squash & eggplant tagine over turmeric basmati rice (vegan option)

Side dishes gratin dauphinois potatoes

One dessert choice

Gluten free Sticky toffee pudding & homemade bourbon vanilla ice cream cream

Includes

Welcome drinks table, iced Prosecco or bottled beer

Served with flute and tumbler glass

Tea and coffee

China service

WE LOOK FORWARD TO CATERING FOR YOU



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