



# SIT DOWN MEALS

Menu 3 (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:

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- 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

Starter sharing boards  
Homemade flat bread/ finely diced organic garlic/  
extra virgin olive oil/ rosemary brush

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## **Entree choice of:**

Slow smoked beef cheeks  
Over creamy mashed potato/ scallion/ red wine  
reduction/ baby carrots

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## **Dessert**

Peach Melba tartlet served with  
bourbon vanilla ice cream

# WE LOOK FORWARD TO CATERING FOR YOU

 01733 332122

 [Info@chefdelamaison.co.uk](mailto:Info@chefdelamaison.co.uk)

 [www.chefdelamaison.co.uk](http://www.chefdelamaison.co.uk)

 6 The Manor Grove Business Centre Vicarage Farm Road  
Fengate, Peterborough  
PE1 5UH

