



SIT DOWN MEALS

Menu 1 (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

Farm house pate board
Artisan bread & butter

Entree choice of:

Slow braised beef cheeks served over extra virgin olive oil
mashed potatoes topped with organically grown radish

Classic coq au vin, served off the bone, pulled chicken thighs,
pearl onions, smoked bacon & red wine reduction panache of
roasted vegetables

One dessert choice

New York baked vanilla cheese cake served with
fresh mint and whipped cream

WE LOOK FORWARD TO CATERING FOR YOU

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