Dine like a Rockstar

EMILY IN PARIS

A fashionable French-inspired feast with a dash of drama and a whole lot of champagne.

Prices from £180pp
depending on numbers and location

Jay Geddes

www.jaygeddes.com

Bienvenue Cocktail

Champère Chic
Rosé champagne, elderflower liqueur, and a raspberry twist

Served with:

Mini Croque-Monsieur Bites

Truffle Gougères

Rosemary Almonds

Entrée – Très Chic

Tarte Fine aux Tomates & Chèvre
Flaky pastry with heirloom tomatoes, whipped goat cheese, and basil oil

or

Lobster Bisque with Cognac Cream
Served in espresso cups with brioche toast points

Plat Principal – Love, Baguettes, and Butter

Poulet au Champagne
French-style roast chicken with wild mushrooms and a pink champagne cream sauce

or

Seared Sea Bass
With leek fondue, white wine beurre blanc, and pommes purée

or

Mushroom Bourguignon (VG)
Served with creamy polenta, charred shallots, and thyme oil

GF - Gluten Free V - Vegetarian VG - Vegan GFA - Gluten Free Alternative VA - Vegetarian Alternative VGA - Vegan Alternative

Petit Interlude – La Fromagerie

Curated French Cheese Board
Brie de Meaux, Bleu d'Auvergne, Chèvre
Served with fig chutney, grapes, honeycomb & Parisian crackers

Dessert – Je Ne Sais Sweet

Strawberry & Champagne Mille-Feuille
Flaky pastry, vanilla crème diplomat, fresh strawberries

or

Chocolate Fondant
With cherry compote, salted caramel crème fraîche, and edible gold

or

Macaron Tower (table-shared, optional showstopper)
Pistachio, rose, lemon and raspberry macarons stacked for the 'Gram

Fin – Oui Oui Café

Freshly brewed Espresso or French herbal tea
Served with mini madeleines

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