



THE
**CHÂTEAU DE LA
VILLE VOISIN**

ENTRÉE MENU

CHICKEN LIVER PÂTE

served with toasted brioche & seasonal salad leaves.

PEA, FETA & MINT RISOTTO (V)

served with panfried asparagus & balsamic glaze.

HOT BREADED BRIE (V)

served with caramelised onion & Panzanella Tomato salad.

**WARM HONEY GLAZED GOATS CHEESE &
WALNUT SALAD (V)**

with beetroot, red onion, cucumber, cherry tomatoes, walnuts & honey
mustard dressing & balsamic glaze.

SMOKED FISH & POTATO SOUP

served with bread & butter.





THE
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MAIN MENU

**MUSHROOM STUFFED & PROSCIUTTO
WRAPPED CHICKEN BREAST**

served with peppercorn sauce, roast potatoes & garlic buttered
haricots.

SALMON FISH CAKE

served on a bed of buttered seasonal vegetables with a poached egg &
Hollandaise sauce.

**HONEY & CHILLI MARINATED GLAZED
PORK**

served with mustard creamy mash potato & Mediterranean vegetables.

BRITISH CLASSIC ROAST DINNER

with all the trimmings.

BAKED FALAFEL BOWL (V)

served with celeriac, cabbage & mustard slaw, quinoa & pomegranate
salad & cumber & carrot crudités with mint & lime yogurt dip.





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DESSERT MENU

CHOCOLATE MOUSSE

served with Chantilly cream & amaretti biscuit.

SPICED CARROT CAKE

served with a scoop of vanilla ice cream & caramel sauce.

CRÈME BRÛLÉE

served with lemon & thyme shortbread biscuit.

BAILEY'S TIRAMISU

served with peppered strawberries.

LEMON CREAM DESSERT POT

served with Chantilly cream, homemade lemon curd & ginger biscuit.

