



nomad

La table de Châteauform'

Cocktail Package II

A generous, gourmet cocktail full of flavour and imagination to be shared!

The offer includes:

- ✓ 1 20-piece cocktail reception comprising: The Savoury Bites (equivalent 6 pieces), The "Yours and Mine" (equivalent 4 pieces), The Served Hot (equivalent 2 pieces), 1 Small but Mighty Main (equivalent 3 pieces), 2 Sweet Variations and Fresh Fruit (equivalent 5 pieces)
- ✓ 2 hours of service
- ✓ Drinks: red and white wine (1 bottle for 3), fruit juices, mineral water (still and sparkling), soft drinks
- ✓ Hot drinks: coffee, tea
- ✓ Furniture, equipment and table furnishings as required
- ✓ Table hosts and kitchen staff
- ✓ Delivery included

THE SAVOURY BITES

The pattypans

Pattipan squash, pistachio cheese with red pepper and purple cauliflower

Pattipan squash, spiced walnut cheese and Brussels sprouts

Patty pan squash, hazelnut cheese with artichoke and baby corn

The pies

Gâtinais chicken pie, lettuce heart, parmesan, Cesar sauce and split pea spread

Scallop pie with pomegranate molasses and avocado spread

The wafers

Plain water, fois-gras and cranberries to be shared

The sponge cakes

Sponge cake and wild Baltic salmon, fresh Brittany seaweed tartar

Sponge cake and sardine sashimi, red pepper spread

Sponge cake and smoked ostrich breast, quince saffron marmalade

Marinated raw fish in cabbage leaves

Grouper in coconut milk, lime juice with passion fruit and pepper

Smoked eel and sander, pear with tonka bean compote

Mediterranean sea bass, seaweed and Arcachon oyster crush

Crisp vegetables

Crunchy spinach cracker, chestnut, smoked tofu and chilli cress spread

Crunchy beetroot cracker, split pea, Goji berry, affilla cress spread

Butternut cracker, beetroot, bergamot, vene cress spread

THE YOURS AND MINE

The tarts

Asian gambas with tonka beans and pomelos tart

Lebanese chicken, preserved artichoke and crisp onion tart

Waffles on a stick

Chestnut, Leon ceccina, chestnut foam and smoked garlic waffle

Vegetable waffle with onion, multi-coloured radish, beetroot, swede and carrot spread

Seaweed, wild Baltic salmon and seashell foam waffle

THE SERVED HOT

Dried tomato truffle, mozzarella, rocket pesto and pastrami

Small salmon and sorrel spinach Croq'

Indian butternut fritter

Kebab-style shoulder of lamb pita

THE SMALL BUT MIGHTY MAINS

John dory fillet with Perigord verjuice, heritage vegetable stir-fry with herb emulsion

12-hour braised leg of lamb with thyme, Charlotte potatoes

Tetragon gnocchi, baby carrots and forest mushrooms, grilled hazelnuts

THE SWEET VARIATIONS

Black Forest to share

Tropézienne pastry to share

Winter pavlova to share

Lemon pie

Mont Blanc

Coconut and seasonal fruit