

TEMPLE & CHAPON

GROUP MENU



STARTERS

Pâté en croûte

veal, foie gras, pistachios and mushrooms

Sea bream crudo

avocado, red onion, grapefruit, fresh herb jus

White asparagus

served warm, pepperoni emulsion

MAINS

Grilled catch of the day

broad bean crumble with thyme

Barbecued Daudet chicken

Chicken jus with wild sorrel and preserved lemon

Pot Pie

roasted seasonal vegetables in pastry, endive salad with turmeric

SIDES

Sautéed seasonal vegetables

French fries

Lettuce heart, lemon olive oil

DESSERTS

Paris New York

crunchy choux and creamy pecan ganache

New York cheesecake

fresh kiwi, sorrel coulis, oat crumble

Frozen Coconut

coconut sorbet, rhubarb compote, fresh strawberries

