



Le Déserteur
restaurant et bar

Wedding Menu

From introductory canapés, right through to chocolates, every mouth watering morsel at Le Déserteur is an occasion itself.

Hot and cold Canapés

King Prawn and Chilli Rolls
Cocktail Spring Rolls
Cold Savoury topping on Mini Toasts

Starters

Selection of Home made Soups
Melon and Prosciutto Ham with a Raspberry Dressing
Game Terrine served with a Herb Salad and red Onion Marmalade
Honey and Mustard Marinated Salmon on a Citrus French Bean and Almond Salad
Baby Asparagus and Orange Salad
Goats' Cheese and Three Tomatoes Salad

Main Courses

Braised fillet of Salmon, Asparagus and a Lobster Cream
Traditional Roast Sirloin of beef Chateaubriand
Herb crusted Lamp Rump with Roasted Vegetable Ratatouille
Honey Roasted Breast of Duck, Caramelised Plum spicy Sauce
Roast Breast of Chicken with a smoked Bacon, Mushroom, Sun-blushed Tomato and Red Wine Sauce
Goats' cheese, Rocket and Watercress Tart



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Desserts

Profiteroles flavoured with Baileys and served with a Chocolate Sauce

Tarte Tatin, Caramel Sauce and Vanilla Ice Cream

Strawberry Sable Heart with fresh Strawberry Compote Vanilla Panacotta with Raspberry Coulis

Local Cheese Platter

Fresh Fruit Salad

Selection of Ice creams

Evening Buffet

From succulent dishes to savory sauces to sweet treats,
you will love our delicious buffet carefully prepared to suit all palates

Selection of Cold Cuts platter or Whole Dressed Salmon with Smoked & Pickled Fish platter

Selection of Vegetable Quiches

Terrines & Pate

Crisp Crudities & Dips

Condiments, Dressings & Pickles

Chefs Selection of Salads

Fruit Platter

Cheeseboard with Celery, Grapes

Bread Basket

The Midnight Supper

You will love the way to end or start your day with a choice of traditional
wedding magic potion. Served with croutons and shredded local gruyere cheese:

The Swiss Mountain, The Unique French, The Italian Traditional

The Midnight Spice, The British Surprise