

**AUBAINE**

**Private Dining & Events Menus**

# AUBAINE

## Canapés

£2.50 each

### Cold

Beef carpaccio on a chive blini with truffle oil and Parmesan

Rosemary and tomato bruschetta with Parma ham and manchego

Marinated chicken wrapped in prosciutto on skewers with a lemon and chive mayonnaise

Crushed broad bean with lemon, flat leaf parsley and garlic bruschetta (v)

French goat's cheese and slow roasted tomato  
on a sesame seed biscuit with sweet tomato chutney (v)

Smoked salmon blinis with crème fraîche and caviar

Seared tuna with spicy cress and radish served on a chopstick

Pea & mint tartlet topped with creamy feta (v)

### Hot

Garlic, chilli & lime marinated chicken skewers with a crème fraîche, lemongrass and chilli dip

Beetroot & red onion tarte tatin topped with buffalo mozzarella (v)

Triple cooked chunky chips with Parmesan & truffle (v)

Crispy goujons of chicken in a Macadamia nut crust with a spicy mango and crème fraîche dip

Mini steak & triple cooked chip on a skewer with Béarnaise

Mini sausage rolls with crackling puff pastry

Baby brioche filled with wild mushrooms and lemon hollandaise (v)

# AUBAINE

3 courses £32 pp

## Starters

Broccoli velouté, mushrooms & aged parmesan (v)

Smoked salmon & heritage beetroot salad

Red onion tatin, Alsace bacon,  
Fourme d'Ambert & mixed leaf salad

## Mains

Gnocchi, roast butternut squash, parmesan & sage butter (v)

Pan fried sea bream, crushed potatoes & sauce vierge

Roast corn fed chicken, Alsace bacon,  
fine beans, basil mash potatoes & thyme jus

## Desserts

Vanilla cheesecake bombe  
with sour cherry

Salted caramel choux

# AUBAINE

3 courses £38 pp

## Starters

Baked Crottin de Chavignol goat's cheese marinated  
in honey & rosemary with frisee & walnut salad (v)

Salmon tartare & avocado

Duck rillettes & mixed leaf salad with  
almond & pomegranate dressing

## Mains

Tarte fine Provençale: confit tomatoes, courgette,  
aubergine, aged parmesan & roast pepper coulis (v)

Roast sea bass, braised fennel with  
preserved lemon & dill beurre blanc

Roast rump of lamb, polenta,  
ratatouille with thyme jus

## Desserts

Menton lemon tart

Pavlova with pineapple & coriander

# AUBAINE

3 courses £45 pp

## Starters

Fresh burrata, heirloom tomatoes,  
basil cress & edible flowers (v)

Tuna tartare, crushed avocado,  
sun-blushed tomato dressing

Salad of Parma ham, asparagus,  
marinated figs, rocket & aged parmesan

## Mains

Pearl barley & truffle risotto,  
asparagus cream & aged parmesan (v)

Baked Salmon, mussels,  
new potatoes & bouillabaisse broth

Grilled beef filet, green beans,  
confit shallot & béarnaise sauce

## Desserts

Vanilla cheesecake bombe  
with sour cherry

Raspberry Tart

Menton lemon tart