

# CATERING BROCHURE

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DINNER PARTIES, EVENTS & HOLIDAYS



# DINNER PARTIES & EVENTS

The Château is partnered with a professional french chef's who have collaborated with the Château for over 15 years to cater for dinner parties and events.

## RECEPTION & EVENING MEAL

Selection of canapes and unlimited bubbles circulated for the reception followed by a three-course meal.

Includes; Waiters, glassware, dinnerware and linens.

from €150 pp

We cater to all allergies and intolerances, offering gluten-free, dairy-free, vegan, vegetarian options as well as healthy eating choices.

Groups of 20 to 30 people are subject to a 20% surcharge. Child pricing is not available for groups smaller than 30.

# THE RECEPTION

Includes 8 varieties of canapés & unlimited bubbles for 1hr 30

## Choice of six cold canapés

Cured salmon gravlax with sesame seeds

Vegetable Wrap

Panna cotta serrano

Moelleux with olives , mushroom cream and dried tomato

Duck breast wrap with goats cheese, sun-dried tomato and walnut

Almond shortbread, goat cheese bavarois and fig jam

Artichoke cream tartlet with yuzu pearl and nori leaf

Duck breast, gorgonzola, tomato

Zucchini , pear, mint and arugula roll

Pita bread, mascarpone, dried duck breast and arugula

A spoonful of octopus, shallots, soy and parsley

Vegetable shortbread with red beetroot mouse

Shrimp soaked in vanilla syrup wrapped in pineapple

Vegetable tart and soft cheese on walnut bread

## Choice of two hot canapés

Potato and cheddar stick

Shrimp pastry

Calzone cheese & tomato parcel

Mini truffle croque monsieur

Buttermilk snail pastry

Mini burger cheddar

Vegetable Samosa

Herbed fishcake







## APPETIZER

One meat option for all guests . Second option vegan/vegetarian only.

Medallion of chicken with foie gras pieces served with chutney

Goat cheese wrapped in shaved serrano ham served with rocket in a balsamic dressing on lightly toasted country bread

Vegetable and mango tartare, artichoke cream (Vegan)

A duo of smoked and gravlax salmon rosettes with pesto coulis

Caviar of aubergine, topped with a light avocado mousse, asparagus spears and a raspberry vinaigrette (Vegan)

Fine layers of watermelon and Charentais melon glazed with maple syrup and lime (Vegan)

Scallop tartare, pea cream, blackcurrant mint coulis , breadsticks +€7

Royale of foie gras , artichoke pureé and smoked duck breast chips +€9

Langoustine roasted with vanilla, apple bed, fennel cream and carrot ginger coulis +€9

A duo of foie gras , with red pineau and cognac, served with fig preserve and toasted bread +€12

# THE MAINS

One meat option for all guests . Second option vegan/vegetarian only.

Chicken supreme stuffed with mushrooms and Manslois cheese

Breast of a duck glazed with soy and served with wok-fried vegetables

Duck breast with a marchande sauce (red wine sauce)

Cod fillet with a chorizo emulsion served with stir-fried vegetables

Layered potatoes, pan-fried potatoes , Provençal tomatoes & vegetable tian  
(vegan)

Timbale (layers) of vegetables, bundle of green beans and vegetable tian (vegan)

Vegetable lasagne (vegetarian or vegan)

Creamy polenta with vegetables (vegetarian, non-vegan) +€4

Risotto with vegetables (vegan) +€4

Veal cutlet with a cream sauce served with a creamy mushroom risotto +€10

Tournedos of beef, creamed porcini mushrooms +€11

Fillet mignon of veal, morel sauce and crushed potato flavoured with truffle oil +  
€12

Fillet of sea bass , pesto coulis, crushed potato flavoured with truffle oil +€12

Monkfish confit, lemon caramel sauce or shellfish sauce +€13



# FINALE



## DESERT

Chocolate raspberry finger - Dark chocolate shell , light Madagascar vanilla cream & fresh raspberries

Seasonal fruit cheesecake

Coconut mousse, exotic sprinkles and banana chips (vegan)

Fresh fruit tart (vegan)

Strawberry and mint tart with lime sorbet (vegan)

Café gourmand & 5 sweet cakes - Bourbon vanilla crème brûlée, dark chocolate mousse, macaron, shortbread, lemon mousse, strawberry-mint dome

Strawberry Cake +€3,50

Blackberry raspberry ingot, vegan lemon crumble (vegan) +€6

Pavlova red fruits and citrus zest - Swiss meringue, mascarpone chantilly and assorted fresh red fruits +€7

Cherry trompe - Vanilla bavaroises , cherry insert and cocoa crumble +€9

Lemon trompe l'oeil +€11

## CHEESE & COFFEE

Selection of cheeses and cafe +€8.50



# ADDITIONAL MENU

## CHILDREN

For children ages 2-10 years. €40 includes; Canapes, three-course meal and unlimited soft drinks

### Starter

Cheese puff pastry OR Tomato and mozzarella salad

### Main

Chicken strips OR breaded cod "fish and chips" style

Accompaniment by dauphinoise potatoes

### Dessert

Chocolate Entremet with Smarties OR red fruit and strawberry tartlet

## LATE NIGHT BITES

### Cheese Board €15

Giant wheels of French Cheeses, bread baskets, grapes, crackers, chutneys, dried fruits and nuts

### Grazing Board €18

Samosas and spring rolls with sweet chilli sauce. Caramelised onion sausage rolls & scotch eggs. Sliced cured meats with French cheeses, baguette, grapes and chutney.

### Hot Baps €15

Crispy bacon in a seeded bun with choice of sauces

Frankfurt sausage in a brioche roll with a choice of sauces

Slow-cooked pulled pork bap with stuffing and Bramley apple sauce +€3

### Fancy Fast Food €18

Golden breaded chicken and cones of french fries

Mini cheeseburgers with gherkin and cones of french fries





# CHATEAU CATERING

Our in-house chefs are passionate about creating unique dining experiences. Our menus are thoughtfully curated and seasonal, yet rich in flavour and design. All of the food we prepare is wholesome & hearty and infused with charm & creativity.

The Chateau is within 15-20 minutes driving of three michelin star restaurants as well as many eateries in the nearby villages and the city of Angouleme. For those evenings in at the Chateau and wish to opt for a private chef, we offer multiple catering option to choose from.

We cater to most allergies and intolerances, offering gluten-free, dairy-free, vegan, vegetarian options as well as healthy eating choices.

Groups with fewer than 24 people are subject to a 20% surcharge.



## MOULES ET FRITES

Classic French dish of mussels cooked in white wine, garlic butter and shallots served with french fries

€40pp

## PASTA

Hot pasta dishes made to your liking, served with salad and focaccia bread

€40pp

## SHARING BOARDS

Pastries and delis are all home made and displayed on boards for sharing;

Cheesy sausage rolls, caramelised onion curry sausage rolls & scotch eggs. Selection of quiche; beetroot & feta or stilton & broccoli.

Samosas and spring rolls with sweet chilli sauce.

Sliced cured meats with French cheeses, baguette and duck orange pate with grapes, olives and crackers.

Dips included; hummus, guacamole, tzatziki and chutney.

€40pp

## SIDE OF SALMON SALAD

Side of salmon with new potatoes and a choice of salads

€40pp

## DESERT STATION

Variety of home made cakes, cupcakes, tarts and doughnuts such as; Custard lemon tart, summer fruits double chocolate brownie, milk chocolate tart, caramel almond Daim cake (GF), variety of coated doughnuts or a citron meringue tart

€12pp





## BARBEQUE

Thick Cumberland sausages, steak hash burgers, and teriyaki-marinated chicken served with a variety of salads.

€50pp

## ARTISAN PIZZA

Live pizza station featuring homemade pizzas with a wide selection of toppings and your choice of two salads. Toppings include a variety such as:

Prosciutto, Parma ham, salami, pepperoni, burrata balls, chevron, Parmesan, cheddar, mozzarella, ricotta, corn, peppers, sun-dried tomatoes, mushrooms, rocket, basil, garlic-infused olive oil, balsamic glaze

€40pp

## SALADS

1. Pesto & pine nut pasta salad - Farfalle pasta, sun-dried-tomatoes, pesto, parmesan and pine nut
2. Walnut & plum salad - Shredded lettuce, plum, walnut, parmesan and olive oil
3. Greek salad - Feta cheese, red onions, mixed lettuce, olive oil and cracked black pepper
4. Caprese salad - Buffalo mozzarella, basil, tomatoes, olive oil and balsamic glaze
5. Mediterranean couscous salad - Couscous, dates, peppers, cucumber, dates, almonds, parsley and mint
6. Chickpea & feta salad - Chickpea, feta cheese, cucumber, fresh dill and lime
7. New potatoes; classic mayonnaise or mustard new potatoes



# DRINKS PACKAGES

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Table Wines, unlimited for 1hr 30 €20pp

Wine & Sparkling, unlimited for 1hr 30 €22pp

Wine, Sparkling & Spritz, unlimited for 1hr 30 €25pp

Buckets of beer, x25 bottles €100

Spirit and mixer x50 €300

## CHANDELIER BAR

The Chandelier Bar is fully stocked with local wines, Champagnes, branded spirits, bottled lager, non-alcoholic drinks and soft drinks.

(Available for holiday lets to use on a consumption bases)

## BAR OPTIONS

### Cash Bar:

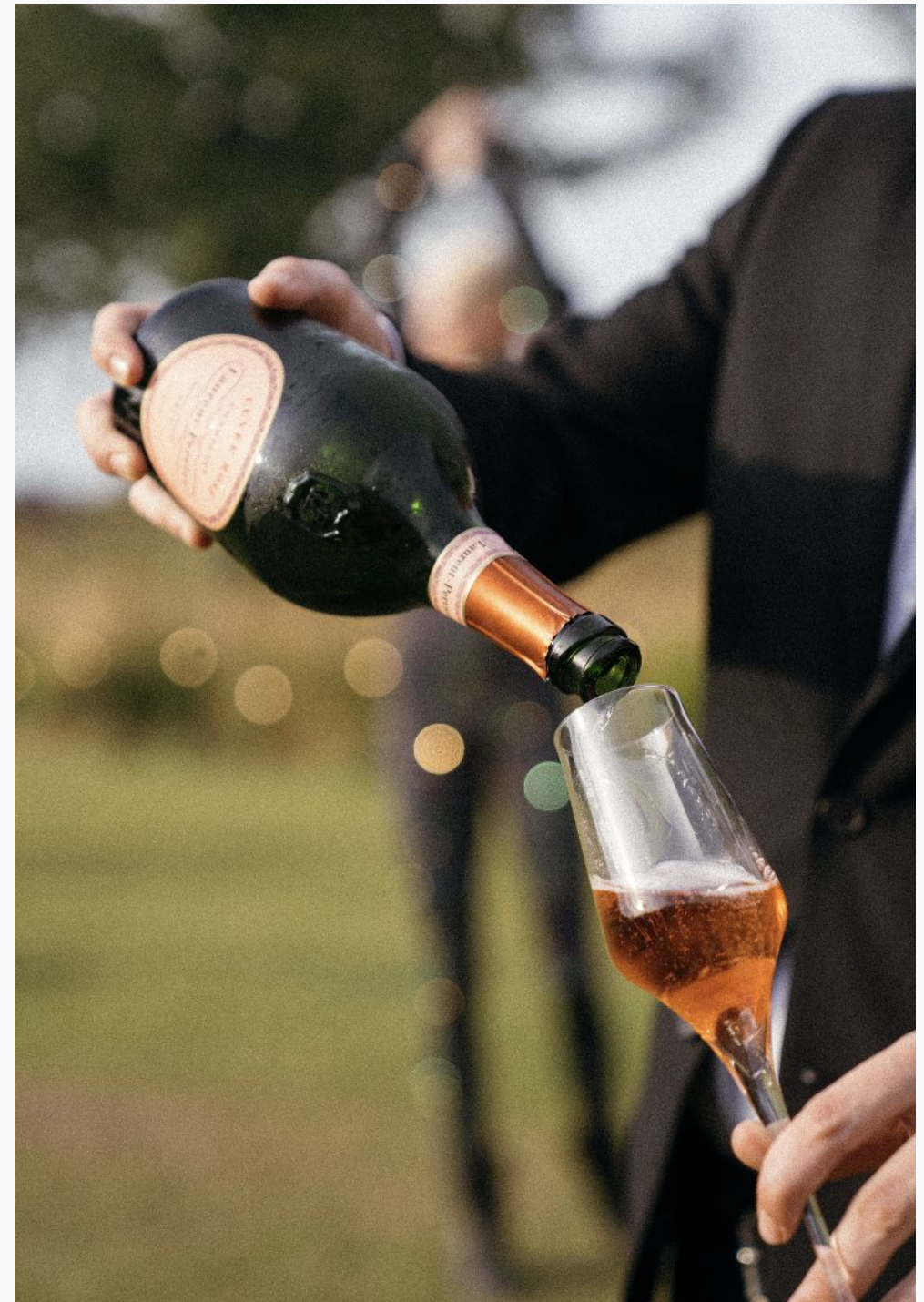
Guests cover the cost of their own drinks.

### Pre-Paid Bar:

A set amount of money is provided for drinks. Once this runs out, the bar will switch to a cash-only service.

### Open Bar:

The organizer covers all drink costs in advance, with agreed-upon limits for singles, doubles, and shots.





# CHÂTEAU DE LA COURONNE

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