



Catering Options for “Self-Catered” Holidays

Take one or more nights off from shopping, cooking and washing-up duties. Ideal for a celebration - you are on holiday after all.

Over the following pages you will find our menu options - the minimum price is €29 for a set 3 course meal for 12 people, everyone choosing the same.

Due to the small nature of this catering arrangement we can only offer a maximum of two choices for each course - make your two choices from the six options for the starters, main and dessert. Then simply let us know of your choices a few days prior to the evening you would like catered and we will do the rest.

If you would like a bbq as the main then that's what we'll do for everyone and no other main courses are available.

We also offer a children's menu for €12 per child - this includes a main course such as spaghetti bolognese followed by ice cream. We do our best to cater for your child's likes and dislikes.

**PLEASE NOTE THAT THE CHEF SERVICE IS NOT AVAILABLE
ON THE DAY OF ARRIVAL**

Pricing & What's Included

33 € per person based on 2 choices per course per 3 course meal

31 € per person if you choose the same main course

29 € per person if everyone chooses the same for each course

Add 7.50 € to include a cheese course as well as the 3 course meal - tomme de savoie, bleue de auvergne and camembert

Add 4.50 € to include a “trou-provencal” - a palate cleanser before the main course consisting of a boule of lemon sorbet drizzled with genepi, a local sweet aromatic digestive.

A number in green denotes a vegetarian course

You provide all your wine and drink.

After the meal we will clear your table of plates & cutlery and leave the kitchen clean (we ask that we find it that way too!). You will be left to finish your wine at your leisure and do the final clearing of the table.

Starters

1. assiette du charcuterie - plate of dry cured hams and salamis with onion marmalade and a small salad
2. carpaccio de beouf - served with parmesan, capers, a balsamic and truffle reduction and award winning olive oil
3. stuffed tomatoes - wild rice, caramalised onions and pine nuts
4. aubergine parmagiana - a stack of layered aubergines, tomatoes and parmesan finished with a balsamic and truffle reduction
5. buffalo mozzarella and tomato salad - amazing mozza and tomatoes bursting with flavour, with award winning olive oil
6. salade de chevre chaud - goats cheese salad
7. smoked trout with a rocket salad and tatziki

Main Course

1. whole fresh organic trout from the neighbours trout farm, served with a sauce vierge and seasonal vegetables (3€ supplement and seasonal)
2. daube 'foulon' - a red wine stew of ox cheeks served with black olive polenta
3. crispy confit de canard with roast potatoes and ratatouille
4. provencal moussaka with aubergines and puy lentils - minimum of 4 people
5. supreme de poulet baked with pesto (free range breast and wing on the bone), red camargue rice and seasonal vegetables
6. tagliatelle verde forestiere - spinach pasta with a mushroom and cream sauce (with or without smoked bacon)
7. fennel and pastis risotto (we can do any risotto you desire, but this is one of our favourites)
8. kleftiko - shank or shoulder of lamb slow cooked with potatoes, onions, garlic, preserved lemon and oregano. Served with haricots vert.
9. BBQ option, weather permitting and not available when taking any of the other main course options. Chicken brochette with courgette, lemon and thyme x1 per person. Perugine sausages x2 (Italian herb sausage). A whole atlantic salmon cooked with butter and dill. Peppers stuffed with goats cheese and mint. Baked potato. Green salad.

Dessert

1. fondant chocolate
2. tarte tatin with drambuie
3. crème brûlée with cointreau
4. lemon meringue
5. pear & chocolate tart
6. blue berry tart
7. speciality ice cream
8. selection of cheese

Kids Meals @ 12€

1. spaghetti bolognese served with grated cheese
2. penne carbonara -fresh eggs, parmesan and bacon only
3. grilled chicken, peas and roast potato wedges
4. lasagna
5. oven pizza

ice cream dessert