

## Spanish Feast

£55 per person

Enjoy the intimacy of a selection of Spanish dishes to share, specially designed to bring you a taste of everything Spanish without leaving Le Petit Chateau

### First Course

Tomato bread

Stuffed piquillo peppers

Marinated Spanish olives

Sliced chorizo

Manchego Cheese

### Second Course

Spanish tortilla

Patatas bravas

Garlic prawns, Romesco sauce

Escabeche of Spanish mackerel

### Third Course

Spanish style rice

Estafado (chicken & chorizo stew)

Albondigas Spanish meatballs in a spicy tomato sauce

### Dessert

Design your own Spanish Sundae

### Toppings include:

Chocolate fudge sauce | Toasted nuts | Fresh berries | Whipped cream | Vanilla ice cream | Sprinkles

‘Instead of the traditional roast we opted for the Spanish Feast as we love Spanish food and really wanted to impress our guests with something different’ –Mr & Mrs Lawson

## Asian Feast

£59 per person

If you're intrigued by the flavour of the orient, this menu provides a delicious array of Asian cuisine. This selection of Eastern extravagance would add something decadently different to anyone's day.

### First Course

Thai rice balls with Yaku dip

Wasabi & sake cured salmon

Japanese style oyster shooter

Soba noodle salad with ginger & lime dressing (v)

### Second Course

Korean beef salad

Tiger prawn teriyaki

Asian pickled cucumber salad (v)

Salt and pepper soft shell crab

Pork sung choi bao

### Third Course

Red Thai curry of prawns (or chicken)

Steamed jasmine rice (v)

### Dessert

Warm lemongrass scented rice pudding with exotic fruits

'Having travelled quite a lot in South East Asia we saw the Asian Feast on the menu and thought it would be perfect. All of our guests commented on the flavour and quality of the food that was served.' – Mr & Mrs Tatham

## Greek Feast

£62 per person

Add a taste of the Mediterranean to your wedding with a wonderful rendition of classic mezze served over four sharing courses. From Tzatziki to Spanakopita this menu is certain to impress your guests!

### First Course

Marinated Greek olives (v)

Calamari in a light batter

Giant beans in tomato sauce (v)

Warm flat breads with Mediterranean dips (v)

### Second Course

Lamb Moussaka

Grilled Halloumi with rocket salad (v)

Stuffed vegetables (salad tomatoes and courgettes stuffed with rice) (v)

### Third Course

Chilli garlic prawns

Mediterranean salad (v)

New potatoes with lemon & herb butter (v)

Spanakopita (feta & spinach, filo pie) (v)

Souvlaki grilled pork medallions with garlic & lemon

### Dessert

Greek honey cake with pistachio ice cream

‘Thank you to all the kitchen staff at Le Petit Chateâu for the delicious Greek feast they prepared, we particularly enjoyed the mezze selection, as did our guests.’ – Mr & Mrs Brown