

# EVENT MEALS

*All our terroir-fusion menus are seasonal and cater for all dietary requirements*

## WELCOME LUNCH

A casual meal celebrating the art of the French tart.  
A selection of seasonal fillings in different tart cases w/ accompanying salads to satisfy all dietary requirements.  
*Dessert:* caramelised dummer fruits, almond crunch & whipped mascarpone.

## WELCOME DINNER

Seasonal bites to kick off the evening, such as;

- Artichokes or asparagus w/ sauce grebiche
- Crispy pork rillettes croquettes w/aioli vert
- Duck parfait, sticky prunes & toast

Main

- Roast joint of Veal w/ tonnato sauce
- Or Seared tuna
- Or Baked sea bass w/ fennel & caramelised tomatoes
- Onion & Tomatoe Dolma - (Vegan alternative)
- Seasonal potatoes, butter & spring onions
- French beans, roasted shallots & caper vinaigrette
- Fresh bitter leaf Salad e.g. Castelfranco salad w/ smoked beetroot & pomegranate

Dessert

- A selection of Chocolate & Lemon posset pots
- ... cheese board can be added

## WEDDING BANQUET

Canapes...again once in season;

- warm toast: foiegras, anchovy, roast salmon
- Spring rolls: aubergine & mint
- Croquettes duck or goose/ salt cod accras/ almond stuffed olive w/ pimente de espelette & aioli
- Tartare boats: salmon / beef / crab -gf
- Ceviche/ crudo in lettuce cups ... white fish
- Gazpacho: tomato, watermelon & Tequilla

Sharing Starter Plates (3 different tasty dishes) such as:

- Beetroot, walnut, tarragon v, vg, gf
- Charred leek, dill and caper vinaigrette
- Confit garlic, tomato, curd cheese

Main Course Spread

- Chargrilled Shawarma spiced butterflied lamb (duck or beef alternative)
- Yoghurt, tahini & mint Vg
- Miso aubergine Vn
- Smoked cauliflower, chimichuri Vn
- Mujadara, fried rice & lentil Vn
- Herb salad, almonds & sumac Vn

Dessert to Share

- Layered pistachio & Lemoncello tiramisu
- Engalin Mess: pavlova, lemon curd, fresh fruits & whipped cream

Late Night Snack

- Croque Monsieur (meat & non-meat)

## BIG JOE BBQ

- Mezze: dips & salsas to share
- Beef & vegan burgers
- Buttermilk chicken
- Toulouse sausage
- Pretzel buns and house relishes
- Crispy slaw
- Fatoush: tomato & crispy bread salad
- Gunpowder potatoes

Dessert

- Sunday Sundaes ... fruity, crunchy & creamy

# RESIDENT MEALS

## WEDDING DAY BREAKFAST

- Coffee, teas & tisans
- Viennoiserie
- Bread, butter & Engalin marmalade & jams
- Nutty banana bread Vn
- Engalin granola, farm yoghurt & fresh fruit

## WEDDING DAY LUNCH

- Shakahuka
- Poached eggs & avocado
- House cured salmon,
- Toasted local artisan breads

## RECOVERY ENGALIN BREAKFAST

- Boiled eggs
- Melon & Jambon

## RECOVERY PIZZA NIGHT

A selection of pizzas & salads

## FAREWELL ENGALIN BREAKFAST

- Coffee, teas & tisans
- Viennoiserie
- Bread, butter & Engalin marmalade & jams
- Nutty banana bread Vn
- Engalin granola, farm yoghurt & fresh fruit

