

BelleVue

RESTAURANT



C H R I S T M A S P A R T Y D I N I N G

The “easy to use” dining pack

- PERSONALIZED EVENTS
- BUDGET MINDED

Thank you for your interests in our Christmas menus and party facilities. This pack provides help and ideas on choosing the appropriate room, getting your table plan set up, deciding on the perfect menu, and accompanying wines, through to making sure that it all falls within your budget, with lots of ideas on final touches.

Our team will help you make it an event you can be proud of, and designed so that your guests remember it dearly. We will also accompany you from the planning to the actual event.

A bientôt and have a merry Christmas

 Narimane



What are my options?



Choose one of our menus below

Each menu is balanced with Vegetarian, Fish and Meat options. Feel free to “mix and match” from the different menus, or even include one of our signature dishes in your choices, our chef will then price it up accordingly.



A la carte

Not keen on set menus?

Go full “A la carte” (with conditions) or alternatively Pre-order a few starters in advance and choose your main course on the day. This will allow us to serve starters promptly once the main course is ordered, avoiding any waiting time for you.

Note this option is available depending on the day of the week and the number of guests and on the manager’s recommendation.

My budget...



The quotation

Once your basic choices have been made, we aim to offer you, prior to the event, a full breakdown of your cost, this will include an estimation of the drinks consumption, food choices and service charge broken down per person with no “surprise” on the day.

From then on.... you decide and set the bar !!! we stick to it, or we can even let you know discreetly where you stand during the event.



MENU

£29

AMUSE BOUCHE

SOUPE DE CHAMPIGNON

Mushroom soup

ENTRÉES

CAILLE

Quail "galantine" with foie gras & ceps, baby leaves

OR

GROSSES CREVETTES

Roasted tiger prawns, caramelised pumpkin, prawns & crispy quinoa dressing

OR

CHÈVRE

Crispy goat cheese & vegetables roll, baby leaves & cereals

PLATS

AGNEAU

Confit lamb shoulder, prunes & carrots, crushed "ratte" potatoes & parsley

OR

SAUMON

Salmon "tournedos", wild mushrooms, shrimps & chives sauce

OR

QUINOA

Black quinoa risotto, button mushroom, parmesan & tarragon

LÉGUMES

POMMES DE TERRE / Buttered mash

HARICOTS VERTS / Green beans

DESSERTS

FROMAGE

Le fromage and its condiments

OR

MILLE-FEUILLE

Lemon mille-feuille, hazelnut crumble & ice cream

OR

MOUSSE

Chocolate mousse, almond tuile



CHRISTMAS GOURMAND

£32

AMUSE BOUCHE

SOUPE DE POTIMARRON

Pumpkin soup



ENTRÉES

FOIE GRAS

Foie gras terrine, toasted ginger bread, onion marmalade

OR

SAUMON FUMÉ

Smoked salmon served warm, horseradish, broccolis tips, "avruga" & lemon balm

OR

CHÈVRE

Crispy goat cheese and vegetables roll, baby leaves & cereals



PLATS

DINDE

Canon of turkey, Brussels sprouts purée, carrots & sautéed potatoes, chestnut & cranberry sauce

OR

MERLU

Hake tournedos, roasted vegetables roots & crisp, dill butter sauce

OR

QUINOA

Black quinoa risotto, baby Paris mushroom, parmesan & tarragon

LÉGUMES

POMMES DE TERRE / Buttered mash

HARICOTS VERTS / Green beans



DESSERTS

FROMAGE

A selection from the terroirs of France and its condiments

OR

MILLE-FEUILLE

Lemon mille-feuille, hazelnut crumble and ice cream

OR

DACQUOISE CHOCOLAT

Chocolate dacquoise, Brandy sauce and Christmas pudding ice cream

LA TABLE DE NOËL

£39

AMUSE BOUCHE

SOUPE DE CHOUX FLEUR

Cauliflower soup

ENTRÉES

SAINT JACQUES

Caramelised scallops, chorizo cream & buttered leeks

OR

FOIE GRAS

Foie gras "cream", poppy seeds croustillant, smoked duck & mango chutney

OR

RAVIOLES

Pumpkin & goat cheese ravioli, parmesan cream



PLATS

CABILLAUD

Cod tournedos, potato risotto, scallops, mussels & shrimps, crisp & straw

OR

CANARD

Roasted breast of duck whit figs & rosemary, herbs polenta

OR

CHAMPIGNONS

Wood mushrooms tart, quail eggs & mushroom sauce

LÉGUMES

GRTIN DAUPHINOIS / Potato gratin

HARICOTS VERTS / Green beans



DESSERTS

TATIN

Traditional "tarte tatin", vanilla ice cream

OR

FONDANT

Chocolate fondant

SIDES

All our main courses are served with a vegetable garnish, feel free to add extra serving from our selection below.

EACH SERVES 2 OR 3 PERSONS.

Baby spinach & garlic	4	Season casserole	5
Green beans "Extra fins"	3.5	Salad "mélangé" du Chef	3
Salade Verte	2.5	Frites	3.5
Buttered Mash	3.5	Gratin Dauphinois	4
Beaufort & Lobster Macaroni	9.5	Bone Marrow	6

CHEESE BOARD

3pcs/6 6pcs/12



Our selection of cheese is sourced from the Terroirs of France and naturally follows each season.

For parties we recommend that cheese be served on a large wooden board in the centre of the table for everyone to share but it can also be served individually from our unique cheese trolley.

Please advise if you wish for the cheese to be served **before** dessert or **after**.





WINE LIST

WE MAKE IT EASIER

An easy option is for you to indicate your budget per bottle and a 2/3 words description of your favourite wine and we'll happily offer our expertise.

OUR WINE

We proud ourselves with an extraordinary House wine produced exclusively for our restaurants in the prestigious appellation of Provence, the "Coteaux Varois".

The wine is organic and produced in a vineyard totally free of herbicides and pesticides, look for DOMAINE COULOMBAUD on our list, in all 3 colours

SIZE MATTERS

Our selection also offers a good choice or magnums, from our House wine produced in our Vineyard in France to some affordable fine Bordeaux.

SPECIAL

When you make it special, we make it **extra** special.

Pre-order champagne for your party and we'll show up with a complimentary canapé. (Conditions apply, available when ordering a minimum of 4 bottles)

COCKTAILS

Download our cocktail list directly from our website for some amazing Bellinis, Mojitos or freshly shaken Espresso Martinis

NOTE THAT OUR RESTAURANT IS SITUATED IN A RESIDENTIAL AREA, WE ARE CONCERNED WITH THE COMFORT OF OUR NEIGHBOURS AND WILL KINDLY ASK YOU AND YOUR GUEST TO LEAVE QUIETLY.

ACCOMPANIMENTS

CANAPÉS

From here you can choose which canapés you would like us to serve your guests, you can even specify the quantity, we generally recommend 2 to 3 per person if the apéritif last for up to an hour, and up to 10/12 for a “canapés only” party

£1.8

SOUPE DE MARRON

Chestnut soup, rosemary cream

CROTTIN CHAUD

Goat's cheese “crottin” roasted with honey, salad of winter fruits & baby leaves

PETITE SOUPE

Warm cauliflower cream & smoked salmon

TOMATARTARE

Tomato tartar, mustard & red onion

PISSALADIÈRE

Confied onion crispy tart with anchovies

TOMATE CERISE

Cherry tomato filled with goat cheese and fresh herbs

TARTE TOMATE

Tomato & mustard tart

CANARD RÉMOULADE

Home smoked breast of duck, celeriac “rémoulade”

SAUMON BLINIS

Salmon, warm blinis and chives cream

VOL AU VENT

Crispy pastry, Chicken & mushroom

PETIT CONSOMMÉ

Cold tomato & basil consommé

CAMPAGNE

« Country » terrine & gherkins

AUBERGINE

Aubergine caviar & large crisps

PALMITO

Anchovy & puff pastry cake



£2.3

CRABE

Crab & avocado club

MACARON

Beetroot macaroon & creamed cheese

TARTARE

Tuna & fresh herbs tartar, strong mustard dressing

CARPACCIO

Beef carpaccio with parmesan & balsamic

FOIE GRAS

Foie gras terrine & onion jam

LA CAILLE

Quail skewers with rosemary

BOEUF BÉARNAISE

Beef skewers béarnaise

CROQUETTE

Fish cake, tartare sauce

FORK CANAPES £3.5 [ON PLATE OR BOWL PLATE WITH FORK]

PRAWNS

Tiger prawns sautéed with ginger and garlic, sauce "Curcuma" & confit leek

CANARD

Duck Breast roasted with honey & spices, braised baby gem with lime

RISOTTO

Wild mushrooms risotto, parmesan crisp

RISOTTO

Calamari risotto à la provençale

SAINT JACQUES

Wrapped scallops with chicory, chorizo cream

CHÈVRE CHAUD

Warm goats cheese salad & tomato

NIÇOISE

Fresh tuna salad « à la Niçoise »

POULET

Roast chicken « au jus », pommes purée

BOEUF

Ribeye steak & frites, "béarnaise" sauce

LA LOTTE

Monkfish tail, olive tapenade & spring vegetables

AGNEAU

Lamb cutlets with roasted aubergine, tomato & herbs

MERLU

Roasted hake "persillade", pea "brandade

MORTEAU

Smoked Morteau sausage & potato salad

PLATTERS £14.5 [LARGE BOARDS TO SHARE]

PLATEAU CHARCUTERIES AND TERRINES

Selection of charcuteries, rillettes, homemade terrines & condiments

PLATEAU LEGUMES

Plateau of raw vegetables & fresh dips (mustard, spicy tomato, herbs)

PLATEAU CONDIMENTS

Plateau of condiments, mushrooms Greek style, grated carrot, celeriac, beetroot, leeks & crispy toast



SWEET

PAIN PERDU

£2.5

French toast, roasted apple with cinnamon, vanilla ice cream

CRÈME MANGUE

£2.5

Mango cream & chocolate mousse, coconut biscuit & passion fruit "coulis"

LA MADELEINE GAZETTE

£2

Large Madeleine with chocolate sauce

T-BREIZH

£2.5

Pears with salted butter caramel, "fromage frais", sablé & chantilly cream

CHOCOLAT LIÉGEOIS

£2.5

Chocolate ice cream, Chantilly cream & chocolate sauce

RASPBERRY DELIGHT

£2.5

Muddled Raspberries, raspberry sorbet, Chantilly cream

CHOUX

Choux pastry with vanilla cream

£1.8

TARTE TOUT-ROUGE

Mini seasonal Berries tart

£1.8

TARTE TOUT-CHOCO

Mini Chocolate tart

£1.8

FONDUE

Chocolate fondue & fresh fruit £2.3



BIRTHDAY CAKE

£5 / pers.

Our cakes are prepared "in house" and bespoke to your requirements. Should you have a specific cake request, our chefs will be delighted to try and make it feasible. Our cakes also include the embarrassing song!!!.

DACQUOISE

Chocolate "Dacquoise" with praliné crust

A biscuit base made of praliné and hazelnuts topped with chocolate mousse and covered in dark chocolate

MILLEFEUILLE

Red fruit millefeuille

Slightly caramelised puff pastry layers with "mouseline" cream and seasonal red fruits.

CROQU'EN BOUCHE

Choux pastry filled with crème pâtissière covered in caramel

Traditional French "wedding style" cake

- Please indicate here any specific wording to appear on the cake:

- Please indicate how many candles and what colour.

- Would you like to organise a glass of Sparkling wine or Champagne to be served with the cake?

NOTE THAT ANY OF OUR CAKES CAN REPLACE THE DESSERTS OF YOUR CHOSEN MENU, ALTERNATIVELY YOU MAY ALSO ORDER JUST A SMALL ONE TO BE SERVED WITH COFFEE.



FINAL TOUCHES

PRINTED MENUS

(free of charge)

Let's make it even more special by printing your own menus, a little treat which will be a nice touch for your guests. The menus will indicate your chosen food and accompanying drinks but can also include a sentence of your choice, a thank you or a message to your guests, and why not include a picture of you, your family, or the birthday boy or girl. If you would like to send us a picture, do it by email, if the picture is too old (sorry!!) you can also post it to us and we will scan it for you.

Please indicate the title or sentence which will appear on the front page of the menu



NAME CARDS

(free of charge)

Simply forward a list of your guest by email and we will print your individual name cards. These will be ready for you to place on the table when you arrive, alternatively we can also place them for you when you provide us with your table plan.



FLOWERS

Do you require any flowers for the event? We are happy for you to provide your own. Alternatively, we can have it organised for you with our local florist, please indicate your budget and requirements. We recommend from £20 to £30 per table centre and from £50 to £100 for a large bouquet.



TABLE CLOTH

Should you want to give it an extra festive effect we are also able to organise table cloth.

DECORATION

Feel free to decorate the room as you please, please consult with us if you need to attach anything to the walls.

CONFIRMATION

Name (as it appears on card)	
Card number	
Start and expiry date	
Security number and issue number (if available)	
I understand that I am wholly responsible for payment in respect of this event and further understand that should the event be cancelled for any reason up to seven days prior, I am liable for the payment of £300.00.	Signed:

PLEASE NOTE: THE CREDIT CARD DETAILS YOU PROVIDE ARE ONLY TO SECURE THE BOOKING. THE ACCOUNT WILL BE PAID IN FULL ON THE DAY OF THE EVENT

PLEASE PRINT, SIGN AND POST OR E-MAIL US
THANK YOU

B E L L E V U E O N L Y

NAME		
DATE		
TIME SCHEDULE		
NUMBER OF GUESTS		AREA CHOSEN:

