



The best of British with a French twist

LUX Excellence Award for Fine French Cuisine 2017



Catering Solutions
That work for
your business



Corporate Event Catering

"Passionate About Taste, Professional About Service"

You are warmly invited to sample a day with Le Frog Catering...

At Le Frog, we specialise in providing personal experiences that will leave you feeling like you are part of a unique experience. We are a bespoke Corporate caterer based around you and your requirements. We create incredible celebrations and events. Our event organisers deliver exceptional high-profile **corporate events** as well as **smaller office parties**.



From **business conferences** to **product launch** Le Frog caters for all your needs. Our chefs will dazzle you with our unique team building [workshops & master-classes](#) for a memorable experience.

As the leading bespoke locally-based corporate events caterer, Le Frog Catering has catered for an array of businesses, from blue chip companies to local boutique businesses, Charities, television & movie crew.

Stephens
Scown
Solicitors

ashfords



ASTON MARTIN

JAGUAR



BBC

Corporate Party Menus

Every event is **bespoke & personalised** to your individual requirements. Please take a look at some sample menus from events we have catered in the past.

Our prices start from [£ 4.60 for 3 canapés](#), our [three course meals](#) start from £35.00 and our [barbeques](#) start from £ 10.95.

Our Chef will create almost any menu for your occasion.

Below is a small selection of our stunning menus for corporate and business parties and corporate events.

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Tiverton
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Les Canapes

Retro Collection

3 Pieces from £ 4.60pp

Devon Red Beef, Yorkshire Pudding & Horseradish Cream (H)

Smooth Liver Pate on Crouton & Caramelized Onions

Chicken “ A La Crème” Vol au Vent

Bite Size Toad In The Hole (H)

Sweet Coronation Chicken, Naan & Chutney

Quiche Lorraine

Mini Beef & Vegetable Pasties (H)

Sauteed Button Mushrooms Home Baked Bread (V)

Roasted Pepper & Tomato Quiches (V)

Fig & Goat Cheese Tart (V)

Asparagus Spears & Hollandaise Dip (V)

Mini Scones, Smoked Salmon & Dill Cream

Battered Catch of the Day & Pea Puree

Prawn Cocktail

Coriander Crab Cakes

Les Buffets

Little India

Currys

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Chicken Korma

Beef Madras

Vegetable Balti

Palau rice

Sides

Poppadom Onion bhaji Samosas Naan Bread Lime Pickle Mango Chutney

Desserts

Lemon Posset

Mango Mousse

Chilli and chocolate terrine

£ 16.00pp

Little Italy

Garlic bread & Olives

Cured meat Platter

Pastas & Pizzas

Lasagna Verde

Penne al forno con pomodori e mozzarella

Pizza Pomodori e Funghi

Margerita Pizza

Carne Mista Pizza

Sides

Ensalata Tricolore

Panzanella

(Tuscan Bread, roasted peppers & tomato salad)

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Something sweet

Chocolate & Mocha Terrine

Polenta & Apple Cake

Berry Tart

£ 19.00pp

Petite France

Les Plats

Poulet A La Crème Dans sa Miche

Creamy Chicken and Mushroom Casserole in home Baked Loaf

Beef Bourguignon

Devon Beef Casserole & Baguette

Coq au Vin

Traditional braised chicken in Red wine with lardons & onions

Gratin de Legumes

Aubergine, courgettes, tomatoes & pesto Gratin with side salad

Le Poisson du jour a la Provençale

Catch of the day with Provencale vegetables & lemon Pesto dressing

Seasonal Vegetables Roasted Baby potatoes

Les Desserts

Tarte Orange & Chocolat

Chocolate & Orange Tart With Chocolate Sauce

Crème Caramel

With Chantilly Cream

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Mousse au Chocolat avec Sablé Breton

Chocolate mousse with sablé biscuits

Tarte aux Pommes Normande

Traditional French apple tart

Tarte au Citron & Coulis de Framboise

Lemon Tart & Raspberry Coulis

£ 21.00pp

Minimum order of 10 will apply to hot buffets. Onsite chef & waitress service are not included. Delivery charge may apply. Please select one dish per person maximum of 2 dishes per sections. [Terms & Conditions](#)

Great Value Farmhouse Buffet

Selection of Cold Cut Meats(Roast Beef, Roast Turkey, Baked Ham)

Rustic Quiches

Pork Pies & Mini Pasties

Selection of Pate & Terrine

Little Cheese Board

Freshly Baked Bread

Coleslaw

Mixed Leave Salad

Potato Salad

Mediterranean Pasta Salad

Pickles, Onions & dips

From £ 10.50pp

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Budget Finger Buffets

Minimum of 20 people

MENU A £4.00 pp

Selection of mixed sandwiches, mini sausage rolls, mini quiche, Crisps, Selection of home-baked cakes

MENU B £4.50 pp

Selection of mixed sandwiches, sausage rolls, mini quiches, Crisps, Selection of home-baked cakes & soft Drinks

MENU C £5.00 pp

Selection of mixed sandwiches, sausage rolls, mini quiches, Crisps, Mini pasties, Selection of home-baked cakes & soft Drinks

MENU D £5.50 pp

Selection of mixed sandwiches, sausage rolls, mini quiches, Crisps, Mini pasties, Pork pies, Selection of home-baked cakes & soft Drinks

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MENU E £6.50 pp

Selection of open Baguette sandwiches, sausage rolls, mini quiches, Crisps, Mini pasties,
Pork pies, Selection of French Patisseries & soft Drinks

Party Menu

Starters

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Cream of Celeriac and Truffle Soup

Roasted Tomato & Basil Soup

Seared Exmouth Scallops, Wilted Rocket & Bacon Salad

Oak Smoked Salmon & Dill Oil
& Home Baked Black Bread

Liver parfait, Onion Marmalade
& Toasted Brioche

Thin Goat cheese, cherry tomatoes & rosemary Tatin

Main Courses

Boeuf Bourguignon en Cocotte
& legumes du jour

Escalope of West Country Chicken, Roasted Baby Root Vegetables
With A Chardonnais Sauce

Baked Fillet of Salmon, Green Beans and Courgettes Fagot
With Creamed Lemon Sauce

Wild Mushrooms & Squash Risotto
with Balsamic Glaze.

Pan Fried Devon Pork loin, Creamy Apple & Potato Puree
With a Somerset Cider Sauce

Poached Catch of The Day, Wild Rice
& Roasted Seafood Cream

Feta Cheese Moussaka
& Aubergine Caviar

Desserts

Chocolate Torte & Chantilly Cream
Warm Baked Almond & Pear Tart
Lemon & Lime Cheesecake
Local Cheese Platter

3 Courses £ 27.50 inclusive, Menu, service, chef & crockery

Shooting Menu

Starters

Tomato & roasted pepper soup Minted Pesto & Parmesan Shavings
Traditional French onion soup & cheese crouton

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Smoked Salmon Platter
Lyme bay Crab & Prawn Salad
Seared Hand dive Scallops, Proscuitto Crisp & rocket
Chicken Liver Parfait, Grilled Brioche & onion Marmalade
Seared Foie Gras on Buckwheat pancakes & Port glaze (£ 3.00 sup)
Warm West Country Goat's Cheese & Caramelized Onions Salad

Mains

Grilled Exmoor Venison with Wild Winter Berry Reduction
Baked Loch Duart Salmon
Asparagus & Hollandaise Sauce
Two Moors Game Pie
Slow cooked mixed seasonal game in a rich red wine sauce
Line Caught Seabass & Pastis Leek Julienne
Devon Pork Steak & Cider brandy sauce
Mille feuille Potatoes
Seared Devon Red 21 day Matured Fillet of Beef (Supp £ 5.00pp)
with caramelised onions, Bearnaise sauce
Braised West country Lamb Shank,
Garden Vegetables, Creamy Mash & rosemary sauce
Wild Mushroom & Squash Rissotto with Balsamic Glaze
Served with seasonal veg and potatoes

Desserts

Lemon Tart & Raspberry Coulis
Home made Vanilla Creme brulee
Chocolate Fudge Cake
Steamed Chocolate Fondant with Madagascar Vanilla Ice-cream
Warm Pear and Almond tart
Caramelised Cinnamon & Spiced Somerset Apple Tarte
Selection of West Country Cheese
Belgian Chocolate Mousse
3 Courses £ 32.00 inclusive, Menu, service, chef & crockery

Le Bistrot Gourmand

Les Entrées

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Soupe de Tomates & Poivrons (V)

Tomato & roasted pepper soup Minted Pesto & Parmesan Shavings

Salade de Crabe Tiede & Mayonnaise au Citron

Warm Devon Crab Salad & Lemon Mayonnaise

Salade D'Emince De Canard & Noodles au Ble Noir

Topped with Runny Egg & Chilli Dressing

Soupe a L'Oignon & Crouton au Fromage

Traditional French onion soup & cheese crouton

Saumon Gourmandine

Scottish oak smoked salmon on buckwheat blinis on rocket & marinated vegetables

Parfait de Foie de Volaille, Oignon Caramelise & Brioche Grillee

Liver parfait, grilled brioche & caramelized onions jam

Brioche et Champignons Sautes (v)

Toasted brioche with mushroom fricassee

Salade De Saucisse de Porc aux Epices

Sauteed Spiced Devon Pork sausages with Onions, Capers, mixed seasonal leaves & red wine dressing

Les Plats

Steak a La Minute, Pommes Gourmande

Devon Minute Beef steak, rustic wedges & Bearnaise sauce

Camembert Primeur au Four & Lentilles de Puy Tiedes

Half a baked French Camembert On warm Green Lentils with a fig & Balsamic Dressing

Steak hache de Poisson Maison & Salade de Saison

Home-made Fish Burgers Served either in a warm Ciabbatta or on Mini Galettine

Moules a la Crème et aux Lardons

Exmouth mussels in a cream & Bacon Sauce

Steak de Porc & Pomme Puree

Devon Pork steak, Mash Potatoes & Breton Cidre sauce

Le Poisson du jour a la Provençale

Catch of the day with Provencale vegetable & lemon Pesto dressing

Poulet a la Crème

Classic chicken breast in a creamy white wine sauce

Boeuf Bourguignon

Devon beef Casserole in a Red wine Sauce

Gratin de Legumes

Aubergine, courgettes, tomatoes & pesto Gratin with side salad

Coq au Vin

Traditional braised chicken in Red wine with lardons & onions

Les Desserts

Tarte Orange & Chocolat

Chocolate & Orange Tart With Chocolate Sauce

Crème Caramel

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With Chantilly Cream

Mousse au Chocolat avec Sablé Breton

Chocolate mousse with sablé biscuits

Tarte aux Pommes Normande

Traditional French apple tart

Tarte au Citron & Coulis de Framboise

Lemon Tart & Raspberry Coulis

Petit Plateau de Fromage

Little Cheese Board

3 Courses £ 32.50 inclusive, Menu, service, chef & crockery

A La Carte Menu

3 Courses £ 35.00 inclusive, Menu, service, chef & crockery

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Starters

Liver Parfait ,Toasted Brioche and Shallot Marmalade

Oriental Duck with a Chilled Noodle Salad & Sesame Dressing

Tartellette of Lyme Bay Seafood & Lemon Mayonnaise

Exmouth Crab Beignet with Sweet Sour Sauce

Home Cured Salmon, Savory scone & Balsamic Caviar

Grilled Tuna Nicoise Salad

Panfried hand dive scallops on Truffle mash & Vanilla veloute (supplement £3.00)

Moules Marinières

Mains

Roast Rump of Devon Lamb Pommes aux Herbes & Thyme Jus (Supplement £3.00)

Medallions of Somerset Pork with a Wholegrain Mustard Sauce

Fillet of Beef Wellington with a Shallot and Red Wine Jus (Supplement £5.00)

Chicken en Croute & Mushroom Duxelle

Fillet of Exmoor Venison with Red wine & Chocolate Sauce (Supplement £3.00)

Baked Salmon Poached Asparagus & Lemon Beurre Blanc

Herb Crusted Fillet of Cod, Mediterranean Vegetables & Sun Dried Tomato Dressing

Line Caught Seabass En Pappillotte

Fresh Lobster A La Mode (£10.00 supplement)

Desserts

Steamed Chocolate Fondant & Vanilla Chantilly

Traditional French Lemon Tart

Apple Tart Tatin

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Opera Cake

Chocolate Assiette
a selection of mini chocolates desserts

Cafe Gourmand
A French Coffee served with 3 mini desserts

After Dinner (From £3.50pp)

Gourmandise Selection

Selection of our Handmade Chocolates

French Elegance Tasting Menu

Les Canapes

Selection of Any 3 £ 4.60

Devon Red Ruby Beef On Mini Yorkshire with Horseradish Cream

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Duck & Orange Mousse Grilled Milk Brioche
Loch Duart Salmon Ice-cream & Balsamic Caviar
Champagne Battered Scallop Roe
Sun Blushed Tomatoes & Caramelised Onion Choux
Aubergine Caviar on Blinis With Lemon Cream

Les Amuse Bouche

£ 6.45

Crème Dubarry Cappuccino
Cauliflower Cream Cappuccino

Verrine de St Jacques Au Saffran
Saffron Scallops shot

Crème Brulee de Foie de Volaille au Porto
Chicken Liver & Port Crème Brulee

Sauté d'escargots a L'ail
Sauteed Garlic Snails

Gazpacho de Tomate & Poivrons grilles a la Vodka
Roasted Peppers & Tomato Vodka Gazpacho

Les Entrees

£ 8.25

Carpaccio De Fillet Boeuf Nori
Nori rolled Fillet of beef carpaccio with a wholegrain mustard wasabi

Foie Gras Poele sur Galette de Ble Noir & Demi-glaze au Porto
Seared Foie Gras on Buckwheat pancakes & Port glaze

Tartare de Saumon Marine
Home cured Salmon Tartare Slow poached Egg Yolk, Capers, coarse sea salt & marinated Green Pepper corns

Duo de Terrine De Sanglier & De Cerf
Duo of Wild Boar & venison Terrine & Fig Relish

Tatin de Chevre & D'Ognion Caramelise
Goat Cheese & Caramelized Onions & Tart

Les Plats Poisson

£ 14.85

Ile Flottante de Homard Bleu & fleur de Capucines
Quenelles of Local Lobster on Lobster Bisque & Nasturtium Flower

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Filet de Morue au Herbes a La Provencale

Herb Crusted Fillet of Cod & Provencale Vegetables

Madeleine de Crabes Ketchup de Tomate Seches

Devon Crab Madeleines & sundried tomato Ketchup

Steak De Thon Rose, Pomme Puree & Sauce Poivre

Grilled "Pink" Tuna Steak, Smooth Mash & Peppered Sauce

Poele de St Jacques & Boudin Noir, Mousse de Petit Pois

Seared Scallops, Black Pudding & Pea Mousse

Bar de Ligne Julienne de Poireaux au Pastis

Line Caught Seabass & Pastis Leek Julienne

Les Plats Viande

£ 19.95

Duo De Canard aux Framboises

Seared Breast & Confit Duck Leg & raspberry reduction

Fillet Mignon de Porc Farcie cuit "sous vide" Pomme Mille-feuille

Glace au Calvados

Devon Pork Loin cooked "sous vide" Mille feuille Potatoes & Calvados Glaze

Boeuf Trois Facons

Devon Beef three ways, Grilled Fillet, Braised Top side, Red wine Poached tenderloin

Piece de Boeuf en croute sauce Bordelaise Pommes Au four a Partager

Baked Devon Red Fillet of Beef In thin pastry with caramelised onions and tarragon to Share
With Bordeaux sauce

Culotte D'agneau, Petit legumes au Romarin & Sauce a l'ail Caramelisee

Westcountry Rump of Lamb , Rosemary Garden Vegetables & caramelised Garlic sauce

Filet Cerf aux Tagliatelle & Sauce Chocolat

Fillet of Exmoor Venison on Tagliatelles Red wine & Chocolate Sauce

Les Desserts

£ 6.45

Creme Brulee a la Lavande

Home made lavender Creme brulee

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Nougat Glace & Creme de Framboise

Ice Hazelnut Nougat & Raspberry Liquor Glaze

Fondant au Chocolat a la Vapeur, Glace Vanille de Madagascar

Steamed Chocolate Fondant with Madagascar Vanilla Ice-cream

Triptique de Texture au Chocolat

Trio of textured chocolate desserts

Bavarois Mangu & Rhum de Coco

Chilled Mango & Coconut Rum Bavarois

Les Petits Four

£ 4.50

Selection de Macarons

Macaroons Selection

Financiers & Pomponettes

Truffles Maison

Home-made Chocolate Truffles

Carre Citron, Citron Vert

Lemon & Lime Squares

Price include, front of house manager, waiting on staff, cutlery & crockery, preparation Staff & chefs for up to 5h30 from time of arrival

Linen Napkins available from £ 1.20 per item

Glassware available from £ 0.22p per item

3 course meal from £ 30.00pp

Full 7 course menu £ 70.00pp

Cookery Master-classes

Cup Cake Making Workshop (2/3hrs)

£ 35.00pp

£ 65.00pp as part of a retox package (master-class & 3 course Meal)

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If you've ever marvelled at custom cupcakes and wished yours could look as beautiful, here's your chance to learn, we will teach you skills that you can do at home, using simple cake decorating tools. At the end of the workshop, you'll take home a box of your own delicious creations!

You'll learn to spread and pipe buttercream icing like a pro, use subtle and vibrant paste colours, roll and cut marzipan to create decorative shapes, create delicate roses, and adorn your cakes with glitter, sprinkles and more!

All materials provided, including plenty of unadorned cupcakes and packaging to transport your masterpieces home safely. You'll also take home recipes for cupcakes and buttercream icing, plus tips for successful baking and decorating.

Chocolate Making (2/3hrs)

£ 35.00pp

£ 65.00pp as part of a retox package (master-class & 3 course Meal)

Introduction to chocolate-making, with the emphasis on creativity and fun
Chef will entertain you with the magical legends of chocolate. Sample 100% pure chocolate and crushed cocoa beans plus watch our ultimate exotically flavoured chocolate made before your eyes – and then get to try it!

Discover why some chocolate tastes delicious and why others aren't worth the calories

Create your very own personalized chocolate bar or giant chocolate button
Team up with the person next to you and make truffles from raw ingredients. Pipe truffles into whatever shape you like.

Make handmade treats from dark chocolate ganache, milk chocolate praline, marshmallows & decorations

Everyone creates approximately 15/20 handmade chocolates to take home in ribbon tied bags

Patisserie (2/3hrs)

£ 45.00pp inclusive

The finest ingredients, the most exquisite tastes, Patisserie is an indulgence to be enjoyed at any time of day. On our Patisserie course you will learn the art of short

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crust, sweet and choux pastry, working with biscuits, chocolate and homemade creme patissiere.

Recipes Example

Warm Chocolate and Hazelnut Brownie & Fondant

Raspberry Tart with Vanilla Creme Patissiere

Profiteroles with Chocolate Ganache and Creme Chantilly

Shortcrust, Sweet & Choux pastry

French Experience (1 Day)

£ 55.00pp

£ 85.00pp inclusive of buffet lunch

Explore the heart and soul of French cookery and delve into a style of cooking that conquered the world!

You will be taught how to make the home-style dishes that have become classics.

The course is almost entirely hands-on so you will be involved with preparing dishes throughout the day.

Recipes Example

French Bread

Creme Du Barry Cappucino

Cream of Cauliflower Soup & Herb Foam

Moules Mariniere

Confit de Cuisse de Canard Sur Choux Braise et Lentilles Vertes

Confit duck leg on Braised Cabbage & Green Lentils

Tartlette Amandine Au Poire

Individual Warm Pear & Almond Tart

Taste of the Westcountry (1 Day)

£ 55.00pp

£ 85.00pp inclusive of buffet lunch

The Westcountry is arguably the region producing the finest quality produce in the UK, and on this course we will be showcasing our fantastic local ingredients, many

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from our own suppliers at the Manor that you will use to create delicious and beautifully presented dishes.

The Quantocks and its surrounding villages are packed with small organic growers producing vibrant and diverse local food and drink.

This is a truly memorable day where we get to show off our fantastic ingredients and you get to cook with them and we can guarantee you would have to look very hard indeed to find a collection of produce so flavoursome and fresh!

Recipes Example

Lyme Bay Crab & Seafood Cakes

Pan Fried Devon Pork loin, Creamy Apple & Potato Puree

With a Somerset Cider Sauce

Caramelised Cinnamon & Spiced Somerset Apple Tarte