

2018/2019 Pollection

La Cuisine : Traditional & Innovative With a Delicate French Touch the Best of Both Worlds.

"Grilled Salmon With wild rice & Curly Kale... Delicious! "

The Daily Telegraph February 18th 2015

# "Have your special day your way" Mikael has created an Exclusive selection of bespoke menus



to suit the most discerning palates. Mikael born in Brittany from a traditional French family cooking background, inheriting his passion for food from his grand-mother a Head Chef for over 40 yrs & his grand-father the local baker. catering industry worldwide. Classically Trained in some of France's most renowned restaurant (Michelin start Le Goyen, Le Fouquet's Paris, Relais Bernard L'Oiseau)

Mikael's Career span from Head Chef for Michelin star establishment to Director of Food and Beverage for some of Britain best Restaurants.

Established in Devon since 2005 Mikael has a gained an

uncompromising reputation for the finest French Cuisine in the South West.

During his career he has cooked for celebrities including, Sir Roger Moore, Phil Colins, Luciano Pavarotti, Sophie Marceau, David Arnold, as well as various Head of States, Margaret Thatcher, Bill Clinton, Jacques Chirac

# Committed to great quality ingredients, sourced from Britain best suppliers you can rest assured that you will get the best money can buy.



# "I Take The Best of British Ingredients & Give it a French Twist"

Our ingredients sourced from quality local providers to ensure we use only the best of fresh, seasonal produce, delivered to us daily.

Our Fish are collected directly from the boat to ensure freshness.

Our Eggs are all free range from Devon Farms.

Our Meats are free range from our local quality family Butchers.

Our organic vegetables come from some of the west country National Trust Gardens.

"Great Food and friendly good manners service are the mark of a chef that knows its market and keeps customers coming back for more.." TrueTaste 2014

"The food was Fantastic & the service excellent. I definitely recommend it!

"Prolific in choice as well as in value"

The Food & Drink Guide



" A Master Class In French Cuisine, intense flavours and falling-apart tender" Exeter Living january 2013





Building on our years of experience organising luxury weddings of different styles, budgets and sizes, we will work with you to help ease the planning and smooth running of your big day.

We offer a wide range of wonderful Wedding Catering packages, ranging from the opulent 'French Connection', to the delightful 'Gold', to the lovely 'Tradition'.

The Price of the menu includes:

Menu, Chefs, Preparation Staff on location, Cutlery, Crockery, A Front of House Manager and Waiting Staff on location for up to 5 hrs from the time of arrival to serve food and drinks.

However, if you would prefer an utterly bespoke wedding day to suit your aspirations and budget we will tailor make it just for you.

Le Frog catering Devon is also able to offer a comprehensive Bespoke 'place setting' hire charges starting From £8.00 inc Vat per person. The charge includes your choice of crockery, cutlery, linen napkins, linen tablecloth and wine/water glassware for your meal.

Le Frog catering can hire Table Linen & Furniture for you to meet your exact needs, white or coloured table linen, chair covers, circular or rectangular dining tables, and a



choice of chairs with all hired items charged in addition to the menu per person price.

Le Frog can provide the perfect drinks package to suit your occasion, and to complement your chosen menu.

We are also happy to serve your own drinks for you to enjoy your day hassle free  $(\ensuremath{\mathsf{Service Charge may be}}\xspace{-1mm} applicable)$ 

<u> Terms & Conditions Apply</u>



The Canapes Collections

Retro Collection

### 3 Pieces from £ 4.00pp

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





# 3 pieces From £ 5.00pp

Dry Cured Ham Crostini Smoked Paprika Chicken on Indian Bread (H) Duck Rillettes & Orange Confit Spicy Cake, Peach Chutney & Smoked Duck Mini Butchers Brochettes (H) Devon Beef Burgers & Milk Brioche Buns (H) Chicken Mustard & Pepper square Seasonal Game Pie ( Pheasant, Venison, Rabbit & Partridge) (H) Chicken Liver Parfait, Fig relish & Toasted Brioche Asparagus & Proscuitto Blanket

Steamed Prawns, Avocado Puree & Artisan Bread Swedish Bread, cream of Crab & Lemon Smoked Salmon Blinis Rillette of Salmon Rustic Bread & Fennel (H) Blinis Keta Caviar & Crème Fraiche "Pain de Campagne", Horseradish Cream, Oil Marinated Anchovies "Bouchee A La Reine" Filled with Lymebay Crab (H) Brochette of Seasonal Seafood & Gralic Prawns

> Blinis of Aubergine Cream, Balsamic Caviar (V) Sunblushed Tomatoes & Feta Tartlet (V) Roasted Peppers Cheesecake (V) Tagine Square, Carrot Chives & Red Berries (V)





### 3 Pieces from £ 6.00pp

Duck Mousse Cornetto & Red Wine Syrup Foie Gras Eclairs Sauterne Glaze Tartare of Beef, Horseradish Wasabi & Seaweed bread Boeuf Bourguignon "En Cuillere" (H) Carpaccio Of Exmoor Venison & Juniper Vinaigrette

Shortbread, Rocket Cream & Marinated Tomatoes (V) Parmesan Crumble, cream of asparagus tapenade (V) Goat Cheese Mousse in Five Spice Bun (V) Ginger Bread with Blue Cheese cream & Poached Pear (V)

Frogs Legs in a Tempura Batter & Aioli (H) Scallop Carpaccio Club Sandwich Vine Tomatoes & Crab Madeleines , Saffron Mayonnaise Loch Duart Salmon Whippy & Sea Water Pearls Lobster Tail, Bisque mayonnaise & Sesame Bun (H) Crispy Aumoniere Of Oakford Trout (H) Swedish Bread Topped with Smoked Eel & Garlic Cream



Menu Trad

From £ 39.00pp

Starters

**Roasted Plum Tomatoes & Pepper Soup** 

Oak Smoked Salmon ,Dill Oil & Homemade Bread

> Duck & Orange Mousse & Macro herbs

Balsamic Mushroom Crostini & Rocket

M. Courses

Medallions of Somerset Pork With a Wholegrain Mustard Sauce

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

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

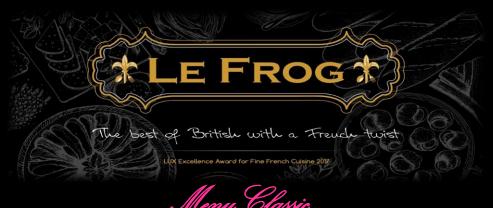
> Baked Vegetables Wellington (V) Baslamic Glaze



Gateau Au Chocolat Vanilla Cream

Tartelette aux fruits Crème Anglaise

Redberry Cheesecake & Raspberry Coulis



£ 45.00pp

Starters

Cream of Celeriac and Truffle Soup

Seared Exmouth Scallops Rocket & Bacon Salad

Oak Smoked Salmon, Dill Oil & Homemade Black Bread

Liver parfait, Onion Marmalade & Toasted Brioche

Thin Goat cheese, cherry tomatoes & Rosemary Tatin

Courses 

Braised Lamb Shank, Creamy Mash & Rosemary Jus

Ballotine of West Country Chicken, stuffed with sundried tomato puree Poultry Jus

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

Wild Mushrooms & Squash Risotto (V) with Balsamic Glaze.

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

> Feta Cheese Moussaka (V) & Aubergine Caviar



Lemon & Lime Cheese Cake

Mille-feuilles Rum Vanille

Orange & Belgian Chocolate Mousse & Sable Viennois

West Country Cheese Platter



Menu West Country

£ 55.00pp Starters

Roasted pepper soup Minted Pesto & Parmesan Shavings Seared Lyme Bay Scallops , Black Pudding & Peas Mousse Chicken Liver Parfait, Grilled "Pain Au Lait" & Fig Relish Warm West Country Goat's Cheese & Caramelized Onions Salad

Main Courses

Roasted Greendale Chicken Leg & Potato "Mille Feuille" Mushroom Sauce

Battered Codling, "Pomme Frite" & Pea Puree

Poached Wild Seabass & Pastis Leek Julienne

Somerset Pork Steak Pomme Puree & Cider brandy sauce

Seared Devon Red 28 days Matured Fillet of Beef (Supp £ 5.00pp) with caramelised onions, Bearnaise sauce

> Braised West Country Lamb Shoulder Garden Vegetables, Creamy Mash & rosemary sauce

Baked Heritage Vegetable Wellington

Rich Chocolate Gateau & Cornish Clotted Cream Warm Devon Pear and Almond tart Steamed Sticky Toffee Pudding & Custard Caramelised Cinnamon & Spiced Somerset Apple Tarte Selection of West Country cheeses Belgian Chocolate Mousse



Autumn Shooting Menu

From £47.50pp *Starters* 

Warm Salad of Pigeon & Frisee With Red Wine & Walnut Dressing Traditional French onion soup & cheese crouton Devon Crab Madeleine's & Sun-dried tomato Ketchup Wild Boar Terrine & Fig Relish West Country Goat's Cheese & Caramelized Onions Tart Seared Foie Gras on Buckwheat pancakes & Port glaze (£ 3.00 sup) Seared Scallops, Truffle Mash & Roasted Seafood Cream

Main Courses

Grilled Exmoor Venison with a Chocolate & Wild Winter Berry Reduction

Boeuf Bourguignon Devon Beef Casserole in a Red wine Sauce

Coq au Vin Traditional braised chicken in Red wine with Lardons & Onions

> Two Moors Game Pie Slow cooked Mixed seasonal Game in a rich red wine sauce

West country Rump of Lamb , Rosemary Garden Vegetables & caramelised Garlic sauce

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

Poached Oakmoor Trout & Puy Lentils Brown Butter Sauce

Wild Mushroom & Squash Risotto with Balsamic Glaze



Lemon Tart & Raspberry Coulis Home made lavender Creme brulee Ice Hazelnut Nougat & Raspberry Liquor Glaze Steamed Chocolate Fondant with Madagascar Vanilla Ice-cream Trio of textured chocolate desserts (Supp £ 3.50) Selection of West Country Cheese Please note that due to the seasonality of this menu some dishes may not be available



French Connection Menu

Les Amuses Bouche £ 9,45 Crème Dubarry Cappuccino

Cauliflower Cream Cappuccino

Pannee de Bar Au Champagne Mousse de Petit Pois Champagne Battered Seabass & Pea Mousse

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

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-glace 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'Oignon Caramelise Goat Cheese & Caramelized Onions & Tart

Les Plats de Poissons £ 17,95

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

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



Confit de Cuisse de Canard Sur Choux Braise et Lentilles Vertes Confit duck leg on Braised Cabbage & Green Lentils

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

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

Cullotte D'agneau, Petit legumes a La Lavande & Sauce Framboise Westcountry Rump of Lamb, Lavender Garden Vegetables & Raspberry Sauce

> Filet Cerf aux Tagliatelle & Sauce Chocolat Fillet of Exmoor Venison on Tagliatelles Red wine & Chocolate Sauce

Creme Brulee a la Lavande Home made lavender Creme brulee

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 Mangue & Rhum de Coco Chilled Mango & Coconut Rum Bavarois

Les Petit Fours £ 8.50

Selection de Macarons Macaroons Selection Financiers & Pomponettes Truffes Maison Home-made Chocolate Truffles Carre Citron, Citron Vert Lemon & Lime Squares

### 3 course meal from £ 55.00pp

### Full 7 course menu £ 85.00pp

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

White Linen Charge £ 2.30 (Linen Napkins available from £ 1.20 per item Linen Table Cloth £ 1.10 per person) Glassware available from £ 0.28p per item Room lay-up service £ 120.00





Fish & Seafood Warm Devon Crab Salad & Lemon Mayonnaise

Les Entrées

Lymebay Seafood Souffle, Dill Hollandaise

Home Cured Salmon, Savory scone & Balsamic Caviar

Saumon Gourmand Scottish oak smoked salmon on buckwheat blinis & marinated vegetables

Grilled Tuna Nicoise Salad

Panfried scallops, Smoky Bacon & Arugula

Vegetarians

Tomato & roasted pepper soup Minted Pesto & Parmesan Shavings (V)

Cream of Celeriac & Coffee Soup (V)

Toasted brioche with mushroom fricassee (V)

Beetroot & Radish Carpaccio with Feta Cheese Mousse (V)

Caramelised Onions & Goat Cheese "Tarte Fine" (V)
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Moste

Traditional French onion soup & cheese crouton

Liver parfait, grilled brioche & caramelized onions jam

Oriental Duck Salad Buckwheat Noodles Topped with Runny Egg Yolk & Chilli Dressing

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

28 days matured Beef Carpaccio & Horseradish Wasabi

West Country Chicken Caesar

Les Plats

Fish & Seafood Home-made Fish Burgers In a warm Ciabbatta & Pomme Frite

Baked Loch Duart Salmon Poached asparagus & Hollandaise

Herb Crusted Cod Provencale lemon Pesto dressing

Wild SeaBass "En Papillote" Wild rice & Roasted Seafood Cream

Grilled Tuna Steak " Au Poivre" Sundried Tomato Mash

Champagne Battered Catch of the day Pomme Frite & Pea Mash

Exmouth mussels in a Cream & Bacon Sauce & Pomme Frite \*\*\*

### Vegetarians

Baked French Camembert On warm Green Puy Lentils With a fig & Balsamic Dressing

Gratin de Legumes Aubergine, courgettes, tomatoes & pesto Gratin with side salad

Wild Mushroom & Barley Risotto

Baked Vegetables Wellington
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# Meats

### Beef

Devon Minute Beef Steak, Pommes Frite & Bearnaise sauce

Individual Fillet of Beef Wellington (Supp £ 7.00) Shallot & Red Wine Reduction

> Boeuf Bourguignon Devon beef Cassrerole in a Red wine Sauce

Beef Tartare, Pommes Frite & Capers

Roasted Beef Silverside

Yorkshire Pudding & Roast Gravy

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# Chicken & Poultry

Coq au Vin Traditional braised chicken in Red wine with lardons & onions

> Chicken "En Croute" Mushroom Duxelle & Poultry Jus

Chicken "A la Crème" Classic chicken breast in a creamy white wine sauce

> Confit Duck Leg On Warm Puy Lentils

Seared Duck Breast Cherry Sauce & Pomme Au Four

## Pork & Lamb

Grilled Devon Pork Steak Mash Potatoes & Breton Cidre sauce

Medaillon of Somerset Pork Herb Potatoes & Mustard Sauce

Braised Belly Pork Potato Terrine & Vine Tomatoes

> Sausage & Mash Onion Gravy

Slow Cooked Lamb Shank Supp ( £ 5.50) Mash Potatoes & Chantenay Carrots

> Braised Lamb Shoulder Red wine & Raspberry Reduction

Roast Rump of Lamb Thyme Jus & Lavender Vegetables

# Game & Seasonal

Game Pie Chasseur Sauce

Fillet of Exmoor Venison (Sup £ 7.00)

On Tagliatelle With Red Wine & Chocolate Sauce

Seared Pheasant Breast Wild Berries, Beetroot & Squash Macedoine

> Mustard Rabbit "Civet" Turned Vegetable Root Vegetables

Grilled Pigeon Breast Baby Leaves, Pickled vegetable & Red wine Vinaigrette

Chocolate & Orange Tart With Chocolate Sauce

Steamed Chocolate Fondant Vanilla Chantilly

> Chocolate Mousse With sablé biscuits

Chocolate Assiette (Sup £ 3.00) Trio of Chocolate Entremets

**Opera Coffee Cake** 

Café Gourmand Coffee shot accompanied by 3 mini Desserts

> Crème Caramel With Chantilly Cream

Traditional French apple tart

Lemon Tart & Raspberry Coulis

Seasonal Fruit Tartlet Crème Anglaise

Irish Cream Cheesecake

Sticky Toffee Pudding Toffee Sauce

Petit Plateau de Fromage Little Cheese Board

If you would like to create your own bespoke menu from any of the above dishes please not hesitate we will be delighted to design a unique menu just for you.



Set menu Prices include

Front of house manager, waiting on staff, arrival drink service, cutlery & crockery, preparation Staff & chefs, for up to 5h30 from time of arrival, as well as VAT wherever Applicable

Additional Charges White Linen Charge £ 3.40 (Linen Napkins available from £ 1.70 per item Linen Table Cloth £ 2.70 per person) Glassware available from £ 0.35p per item

Room lay-up service £ 120.00

Field Kitchen From £ 450.00

Le Frog Recommended by















**Read Our Guests Book** 

Bonsoir Mikael Sorry I have not been in touch sooner, We were really pleased with the wedding breakfast and got a lot of compliments. Everyone commented on the venison being sensational The piece montee was delicious and looked brilliant; the scallops also got a lot of praise. The canapés were excellent and original. Thank you very much for your help. Steph and James were also very pleased and a lot of their friends commented that it was not only good but different from the other wedding meals they had had before.

Kind regards

**Yvonne Harley** 

03333 012 349

# wedding





