



Le Roti Winter Fine Dining Menus

Perfect for a special occasion or an intimate date night, our fine dining menu aims to bring the magic of 'dining out' to the 'comfort of your own home or venue'.

Below are some sample menus curated by our very own Chef Paul Rowley using only the finest local ingredients. Menus can be tweaked to suit the theme of your occasion or Paul is happy to work cooperatively with you to design your own bespoke menu.

It can be as simple as delivery of your chosen menu ready to eat or for a more in depth experience we will cook for you in your own home or venue.

'CHEFS BOX' £49.95 pp [comes with Chef's instructions ready to cook yourself]

'TAKE AWAY' £65 pp [delivered straight to your door ready to eat]

'PRIVATE CHEF EXPERIENCE' price dependant on number of people dining

Please call Paul on 01253 730055 if you have any queries

Menu 1

Langoustine & Crab Cocktail

Mango, Papaya and sweet curry mayo

Fillet of 28 Day Salt Aged British Beef

Celeriac and black truffle puree

mini stuffed yorkie with pulled beef and horseradish

Shiraz and caramelized onion sauce

All mains are served with star anise, baby carrots, asparagus, courgette pearls and mini fondant potatoes

Trio of Mini Desserts

Strawberry cheesecake

Custard apple

Chocolate orange

Menu 2

Chef Paul Rowley's ultimate Caprese Salad

Mozzarella 3 ways, compressed vermouth watermelon, air dried ham wafers, roasted red pepper coulis, pomegranate molasses, heritage tomatoes

Roast Fillet of Brill

Spiced Scallops

Carrot & Parsnip Puree

Lemon & chive cream

All mains are served with star anise, baby carrots, asparagus, courgette pearls and mini fondant potatoes

Millionaires Chocolate Delice

Salted Caramel

PTO...



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Menu 3

Three Lights Smokehouse of Fleetwood's Hot Smoked Honey Salmon

Pickled cucumber

Seaweed dust

Passion fruit

Horseradish cream

Three Rib of Lancashire Lamb

Pea Puree

Woodland berry and red wine sauce

All mains are served with star anise, baby carrots, asparagus, courgette pearls and mini fondant potatoes

Blackcurrant Cheesecake Bomb with Burnt Meringue

Menu 4

Chicken Liver Parfait with Truffle Butter

Lancashire cheese bomb

Chutney

Black pepper crostini

Pan Fried Duck Breast

Confit leg bon bons

Jerusalem artichoke Puree

Orange sauce

All mains are served with star anise, baby carrots, asparagus, courgette pearls and mini fondant potatoes

Chocolate orange

Chocolate mousse, jaffa cake, orange gel and chocolate soil