

LA FROMAGERIE  
OPERA GARDEN PICNIC SUPPER  
THURSDAY 1 JULY 2010



MENU

Crostini of Sicilian Vine Tomatoes & Basil

Or

Crostini of Organic Peas & Mint with Pecorino Crosta Nero

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**Rare Roast Beef** with Horseradish Crème Fraiche

Or

**Poached Organic Salmon** with Chervil Mayonnaise\*

\*made with free range eggs from Rookery Farm in Flansham, Sussex

Or

**Savoury Tart:** Cremini Mushrooms, Spinach & Parmesan

Served with a selection of seasonal salads:

**Charlotte Potato & Fave Bean Salad**

With Sicilian Unwaxed Lemon & Herb Dressing

**Herbed Cous Cous**

With Pine Nuts, Mint & Chilli

**Roast Mediterranean Vegetables**

Violet Aubergine, Courgettes, Slow Roast Vine Tomatoes, Basil & Extra Virgin Olive Oil

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**LA FROMAGERIE Cheese Box**

A selection of three seasonal French Cheeses with wheat wafers

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**Pudding**

**Eton Mess** organic summer berries with whipped cream & meringue

Or

**Bitter Chocolate & Hazelnut Brownie**

La Fromagerie source ingredients from small independent producers, whilst not always organic we choose produce that is seasonal, sustainably produced and delicious. Please note all produce is subject to market availability. We reserve the right to make changes to the menu if necessary.