

Theatre Workout Rates and Menus 2009-2010



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What's Included:-

All rates listed are net rates to you.

Menus are all inclusive – the price you see is the price you pay

These menus are for a minimum of 10 pax and require a pre-order to be provided in advance of the event

Vegetarian options can be substituted into a menu of any rate

Rates and menus are valid from 01/10/09 to 31/03/10

We reserve the right to amend menu content whenever necessary

For all enquiries please contact:-

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Non - Premium Time Menu 1 2009-2010

CHEZ GÉRARD

RESTAURANT • BRASSERIE • BAR

2 courses £16.00 / 3 courses £20.00

Salade de volaille paysanne

Roasted chicken salad with sautéed mushrooms, bacon lardons and green beans

Salade de chèvre aux noisettes

Grilled goat's cheese topped with crushed hazelnuts served on mixed leaves salad

Soupe a l'oignon

Traditional French onion soup gratinated with gruyère cheese and croûtons

Paillard de poulet de grain au citron

Lemon and herb marinated chicken supreme grilled and served with pommes frites and salad

Croquette d'aiglefin, pommes frites et sauce tartare

Smoked haddock and Gruyère fishcakes with a mixed salad, pommes frites and tartare sauce

Couscous de légumes

An authentic Moroccan recipe with young vegetables and chick peas served with buttered couscous

Crème brûlée

A creamy egg custard with caramelised sugar crust

Salade de fruit frais

A fresh fruit salad with mint

Tarte au citron

French lemon tart with crème fraîche

Café filtre

Filter coffee

Assiette de fromages (supplement £5.95)

An extra course of cheese is available on request

Non - Premium time menu 2 2009-2010

C H E Z G É R A R D
RESTAURANT • BRASSERIE • BAR

2 courses £19.50 / 3 courses £23.50

Croquette d'aiglefin

Smoked haddock, spinach and gruyère cheese fishcake, with salad and mayonnaise

Gravadlax

Dill, cracked pepper and sea salt cured salmon with mustard and cucumber mayonnaise

Salade Lyonnaise

Sautéed smoked bacon lardons dressed with mixed leaves, croutons and vinaigrette, topped with a poached egg

Côte de porc sauce charcutière

Grilled free range pork chop with a Dijon mustard, chopped gherkins, white wine and cream sauce- served with green beans and pommes frites

Pavé de cabillaud, Bois Boudran

Roasted filet of cod served with crushed new potatoes and a Bois Boudran sauce

Tarte feuilleté, tomate et fromage de chèvre

Goat's cheese, glazed red onions, spinach and tomatoes baked in a puff pastry case, green salad

Crème brûlée

A creamy egg custard with a caramelised sugar crust

Petit pot au chocolat

A rich chocolate mousse

Tarte au citron

A sharp lemon tart served with crème fraîche

Café filtre

Filter coffee

Assiette de fromages (supplement £5.95)

An extra course of cheese is available on request

Non Premium time menu 3 2009-2010

CHEZ GÉRARD

RESTAURANT • BRASSERIE • BAR

2 courses £23.00 / 3 courses £28.00

Salade de crottin de chevre chaud

Toasted goats cheese crottin on baby gem hearts with sun blushed tomatoes, black olives and French dressing

Terrine de porc fermier du Pays basque

Coarse free range pork pâté served with toasted Pavé Pérène bread and gherkins

Moules marinières

Fresh mussels cooked in white wine, parsley and shallots

Suprême de saumon grillé, vinaigrette de tomate

Grilled Scottish salmon supreme, tomato and shallot vinaigrette served with pommes frites and baby spinach salad

Poulet des Landes, sauce poivre vert

Grilled Périgord chicken with green peppercorn sauce, served with pommes frites and sautéed mushrooms

Tranche de gigot d'agneau grillée

Grilled leg of lamb steak, sprinkled with garlic and herbs, served with ratatouille

Tarte au citron, purée de cassis, crème fraîche

A sharp lemon tart with blackcurrant coulis and crème fraîche

Bombe glacée au chocolat

Chocolate and nut ice cream bomb served with raspberry coulis

Crème brûlée

A creamy egg custard with a caramelised sugar crust

Café filtre

Filter coffee

Assiette de fromages (supplement £5.95)

An extra course of cheese is available on request

Premium time menu 4 2009-2010

CHEZ GÉRARD

RESTAURANT • BRASSERIE • BAR

2 courses £33.00 / 3 courses £38.00

Price includes 1/2 bottle house wine per person (please subtract £5.00 to remove the wine inclusion)

Tarte de tomate et moutarde

Puff pastry tart with grain mustard and tomato served with mixed leaves

Assiette de saumon fumé

A plate of Scottish smoked salmon with capers, crème fraîche and rye bread

Asperges Benedict

Asparagus spears topped with smoked salmon and a poached free-range egg, glazed with Hollandaise sauce

Suprême de volaille de grain, gratin dauphinois et haricot verts, sauce moutarde

Corn fed chicken suprême with Dauphinois potatoes, green beans and Dijon mustard sauce

Pavé de rumpsteak grillée

Grilled rump steak with béarnaise sauce and pommes frites (note that all steaks for groups can be cooked to one preference only)

Crêpe de homard aux épinards, sauce Nantua

Light pancake filled with lobster, prawns and crab in a lobster and brandy cream sauce served with wilted spinach and new potatoes

Petit pot

Pure and simple rich dark chocolate mousse

Tarte Tatin

Caramelised upside down apple tart with vanilla ice cream

Tarte au citron, purée de cassis, crème fraîche

A sharp lemon tart with blackcurrant coulis and crème fraîche

Café filtre

Filter coffee

Assiette de fromages (supplement £5.95)

An extra course of cheese is available on request

Premium time menu 5 2009-2010

CHEZ GÉRARD

RESTAURANT • BRASSERIE • BAR

2 courses £38.00 / 3 courses £43.00

Price includes 1/2 bottle house wine per person (please subtract £5.00 to remove the wine inclusion)

Crevettes sautées à l'ail

Gambas prawns sautéed in garlic, parsley and fresh tomato, served with warm baguette

Terrine de porc fermier du Pays basque

Coarse free range pork pâté served with toasted Pavé Pérène bread and pickled gherkins

La salade Nicoise

A classic salad of grilled tuna, hard boiled egg, French beans, tomato, new potatoes and Provence olives dressed with vinaigrette

Panaché de poisson et crustacé au saffron

Panaché of monkfish, salmon, prawns, queen scallops and mussels cooked in a cream white wine sauce with a hint of saffron- served with new potatoes

Confit de canard aux haricots

Duck confit served with a casserole of haricots beans and Toulouse sausages

Boeuf Bourguignon

Scottish beef cooked in red wine and herbs with button onions, bacon lardons and mushrooms served with mashed potato

Tarte Tatin

Caramelised upside down apple tart with vanilla ice cream

Mi cuit au chocolat

Extra bitter chocolate fondant served hot with cherry compote and praline ice cream

Tarte au citron, purée de cassis, crème fraîche

A sharp lemon tart with blackcurrant coulis and crème fraîche

Café filter

Filter coffee

Assiette de fromages (supplement £5.95)

An extra course of cheese is available on request

Premium time menu 6 2009-2010

CHEZ GÉRARD

RESTAURANT • BRASSERIE • BAR

2 courses £43.00 / 3 courses £48.00

Price includes 1/2 bottle house wine per person (please subtract £5.00 to remove the wine inclusion)

Millefeuille de champignons des bois, œuf poché

Butter puff pastry layered with sautéed wild mushroom and poached egg

Gratin de crabe Thermidore

A rich crab meat gratin in a cheddar cheese and brandy sauce

Plateau de charcuterie

A selection of cured meat, pate and ham, served with pickled gherkins and warm baguette

Entrecôte grillée

9oz prime pasture reared sirloin of beef with béarnaise sauce and pommes frites (note that all steaks for groups can be cooked to one preference only)

Filets de loup rôtis, bouquetière de légumes, sauce vert

Grilled fillets of sea bass served with a spring vegetable garnish and basil mayonnaise with new potatoes

Carre d'agneau 'vert prés'

Roasted rack of lamb with a mustard and herb crust, served with potato dauphinois

Mi cuit au chocolat

Extra bitter chocolate fondant served hot with cherry compote and praline ice cream

Tarte au citron, purée de cassis, crème fraîche

A sharp lemon tart with blackcurrant coulis and crème fraîche

Tuiles aux amandes

Summer berries and fromage frais layered with almond tuiles and honey

Café filtre

Filter coffee

Assiette de fromages (supplement £5.95)

An extra course of cheese is available on request

Vegetarian options menu 2009-2010

C H E Z G É R A R D
RESTAURANT • BRASSERIE • BAR

VEGETARIAN OPTIONS

Soupe a l'oignon

Traditional French onion soup gratinated with gruyère cheese and croutons

Salade de crottin de chevre chaud

Toasted goats cheese crottin on baby gem hearts with sun blushed tomatoes, black olives and French dressing

Millefeuille de champignons des bois, oeuf poché

Butter puff pastry layered with sautéed wild mushroom and poached egg

Tarte feuilletée à la tomate, fromage de chèvre et pistou

A thin mustard and tomato puff pastry tart, topped with melted goats cheese and served with basil dressing

Couscous de legumes

An authentic Moroccan recipe with young vegetables and chick peas served with buttered couscous

Assiette de légumes grillés

Grilled sliced potato, red onions, peppers, courgette, aubergine and cherry tomatoes marinated in Provençal herbs, served with a fresh mint and mild goat's cheese cream