

# QUINTESSENTIALLY

Holly Cuthbert

Cannes Film Festival

May 2020: three days

## BREAKFAST

Selection of freshly baked pastries, including croissants and pains aux chocolats

Courgette and walnut *or* Cherry and pumpkin seed muffins

Yoghurt, home-made granola, summer fruits, organic Apline honey

Selection of local cheese and cured meats

Charentais melon, basil and mint

Sourdough with pistou, asparagus, chopped egg and walnuts\*

Mini baguette sandwiches with bonito, crème fraiche, dill, parsley and capers

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*served with*

Tea and coffee

Juices and smoothies

Still and sparkling water

## LUNCH

### Menu one

Spatchcock chicken, lemon and caper sauce

Brined sea trout, shredded fennel and black olive salad\*

Carmargue rice, pickled pear, pine nuts, parsley and buttermilk

Roasted cauliflower, whipped Bannon goat cheese, herbs de Provence\*

Seasonal green leaf salad, house fermented red wine vinaigrette

### Menu two

Braised lamb pastilla, roasted summer squash, tahini, pumpkin seeds

Charred squid, new potatoes, onions, roasted red peppers, roquette

Lentils, Brousse du Rove cheese, raspberries, orange and parsley

Salt baked beetroot, pistachio pesto, sheep cheese, red chilli

Seasonal green leaf salad, house fermented red wine vinaigrette

### Menu three

Smoked duck breast, candied heritage beetroot, elderberry syrup, batavia, sheep cheese

Saint-Pierre, piperade, beetroot remoulade\*

Roasted new potatoes, garlic and rosemary

Asparagus, ricotta and onion puff pastry galette\*

Seasonal green leaf salad, house fermented red wine vinaigrette

## CANAPÉS

Crab, ginger and spring onion salad in filo cups\*

Potato and shallot rosti, bonito tartare, smoked egg yolk mayo

Tuna Niçoise crostini, soft boiled egg yolk, French beans and olives\*

Beef skewers, piperade, brioche crumble

Smoked duck, apricot and wild mushroom tartlets

Crostini, whipped goat cheese, red onion marmalade

Roasted carrot hummus, rye cracker, fennel seeds, Muscat raisins\*

Crostini, wild mushroom parfait, pickled rhubarb, fennel

Roasted tomato and pistou tartine

Courgette, smoked aubergine and pistachio roulade

Spinach and parsley blini, aubergine and courgette ratatouille

Roasted pepper frittata, confit garlic and thyme mayo

Gougères with Comté, parsley powder and smoked paprika

Mini savoury muffin, blue cheese and Saucisse à la Provençale

Black pepper sablé, venison carpaccio, crushed pea and mint

Coq au vin croquettes, saffron mayo

White fish, roasted tomato and new potato skewers\*

## IMAGES

Below is an example of how the food and drink could look throughout the event. Think light, fresh colours in the food, white or neutral platters and neutral, natural boxes.

