

# Les Plats Familiaux

Get friends or family together over a lovingly cooked, seasonal, southern French feast.



Available anytime for groups of two to up to six people - enjoy all four dishes and we'll buy you a well-deserved bottle of Champagne, santé!

First up, the king of fish stews, **Bouillabaisse**, with a seasonal selection of Cornish day-boat fish and shellfish served in two parts. The first, a rich soup with croutons and a fiery rouille and the second, the fish, with saffron potatoes cooked in broth.

There'll also be a **Roast chicken**, a lovely, plump black leg from France, stuffed with tarragon butter, served on a tangle of shoestring fries, with a cep and brandy cream sauce.

For something slightly more indulgent, we'll be roasting **Whole veal shins** atop mounds of garlicky, cheesy Aligot, anointed with a crown of soaked Morteau sausage and the buttery roasting juice.

The final offering will be **Whole leg of lamb**, stuffed with tapenade, strung up and cooked slowly *à la ficelle* over a charcoal fire, basted with rosemary, lavender, cayenne pepper and olive oil as it turns. The lamb will be rested on a dish of *boulangere* potatoes, happily absorbing the juices from the meat.

Chicken, veal and lamb *Plats Familiaux* will be accompanied with the finest tasting vegetables; be it peas and young lettuces in spring, a ratatouille in the height of summer to buttery brassicas in colder months.

*Les Plats Familiaux* are now available to pre-order up to 2 days in advance of your booking.

You can purchase any of the dishes online - ideal for special occasions and gifting - by [clicking here](#) or you can contact us directly to pre-order.

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*\*please note that pre-payment in full is required for Les Plats Familiaux share dishes*

