

# Christmas

## Menu

### STARTERS

Homemade foie gras, red onion chutney,  
small brioches

Marinated salmon, pink peppercorn and dill,  
horseradish cream, mini blinis

Christmas beggar's salad

Cut-up Iberian ham

Christmas Verrines with Citrus Fruit

Salmon fillet

Selection of spreads (cream of aubergine, cream of  
pepper, duck rilette, chicken rilette, cream of  
artichoke) & small shortbreads

Country terrines, rabbit with pistachios, venison

Prawn cocktail & avocado mousse  
& red pepper

Granny apple salad with foie gras, walnuts and  
mesclun with raspberry vinaigrette

Lobster soup

Seafood (Langoustines, prawns, oysters, whelks,  
crab claws, sauces & condiments)

### DISHES

Faux -filet of beef with wine sauce

Veal and its Port and red wine sauce

Pork filet mignon flamed with calvados and  
chanterelle mushroom sauce

Roast capon with foie gras sauce

Sea bream fillet, white butter with aromas of  
truffle sauce

Salmon, white butter area

Gratin of pumpkin with parmesan

Pan-fried forest vegetables

Camargue rice with dried fruit

Creamy chestnut pasta

Winter vegetable fondue

### DESSERTS

Cheese platter

Christmas log cake

Sweet Christmas verrines

Strawberry cake

Christmas Opera

Chocolate puff pastry

A selection of desserts

Exotic fruits.

### KID

Chicken Tenders

Breaded fish chunks

Crispy potatoes

Macaroni gratin

Kids pastries

Candy bar