

BUFFET

de la Saint Sylvestre

Starters

Home-made semi-cooked duck foie gras with Sichuan pepper, mango chutney & shortbread
Salad of duck gizzards and potatoes
Salmon gravelax with whipped cream
Cream of pea & prawn soup with black sesame seeds
Tarama trio & grilled toast
Serrano ham & Bresaola
Venison pâté en croûte with cranberries
Monsieur Maurice's salad bar

Sea Food

Prawns
Oysters
Whelks
Crab claws
Sauces & condiments

Dishes

Stuffed turkey with duck foie gras sauce
Honey and rosemary glazed ham on the bone
Fillet of sea bream a la plancha, beurre blanc
Roast lamb, jus reduced with Espelette chilli pepper
Blanquette of salmon with champagne

Gratin dauphinois with cantal cheese
Mushroom poelée
Bulgur risotto with dried fruit
Linguine with chestnuts
Braised vegetables

Desserts

Cheeses
Sweet Christmas verrines
Fresh fruits
Strawberry cake
Opera cake
Mango & passion fruit cake
Cream puffs

Kids Menu

Breaded chicken chunks
Fish & Chips
French fries
Bolognaise pasta
Selection of sweets and treats
Candy bar

2024

