



menu

du Nouvel An

STARTERS

Homemade duck foie gras terrine with Sichuan pepper, blackcurrant onion chutney & rye bread
Duo of smoked & poached salmon, vegetable tartare, avocado cream
Sliced chicken vol-au-vent with mushroom risotto
Marinated prawn tails with exotic salad
Seared tuna with black & white sesame seeds, wakame salad
Hand-carved Serrano ham & charcuterie selection
Smoked duck breast with baby potatoes, gizzards & foie gras, truffle oil

SEAFOOD

Assorted fish terrines
Grey & pink prawns
Langoustines
Oysters
Whelks
Razor clams
Crab claws



DISHES

Duck breast with orange sauce
Grilled lamb chop with rich morel jus
Scallop & prawn stew with saffron cream
Roasted sea bass fillet with lobster sauce
Caramelised bone-in ham with pineapple & kiwi chutney

KIDS MENU

Crinkle-cut chips
Fish & chips
Crispy fried chicken
Pizzas
Baked pasta gratin
Beef lasagne
Green beans



APPETIZERS

Herring tartare with fennel & garlic cream
Salmon parcel with yellow pepper coulis
Fine tart of confit vegetables with walnuts
Assortment of filled party breads

SOUP

Winter vegetable velouté with chestnuts

VEGETABLES AND SIDES

Butternut squash gratin with melted cheddar
Basmati rice with cardamom
Polenta with sun-dried tomatoes & basil
Seasonal vegetables with herb butter



DESSERTS

Cascade of fresh & exotic fruits
Assortment of sweet verrines
Blueberry cheesecake
Selection of New Year pastries
Red fruit & pistachio tiramisu
Flowing chocolate fountain
Millefeuille with diplomat cream & salted caramel

The menu is subject to change