

NEW YEAR'S BUFFET

New Year's Eve Dinner

STARTERS

- Homemade semi-cooked duck foie gras with mini brioche rolls and mango chutney
- Poached salmon, Bellevue style
- Grilled vegetable salad with rocket and smoked duck breast
- Pear, Roquefort and walnut salad
- Breaded warm goat's cheese medallion with figs and baby leaves
- Carved Serrano ham and charcuterie selection
- Pulled duck with potatoes and festive duck gizzards

SOUP

- Winter vegetable velouté with a Parmesan and poppy seed crisp

HOT DISHES

- Free-range chicken stuffed with wild mushrooms, served with saffron rice
- Sirloin steak with three-peppercorn sauce
- Scallop and king prawn navarin with saffron cream
- Roasted lemon sole fillet with lobster cream
- Caramelised bone-in ham with orange confit

CHILDREN'S BUFFET

- Crinkle-cut chips
- Fish and chips
- Crispy chicken
- Chicken cordon bleu
- Creamy pasta bake
- Dauphine potatoes
- Broccoli with salted butter

FESTIVE APPETIZERS

- Parsnip cappuccino with hazelnuts, chestnut shards and truffle oil
- Mini Comté gougères with Timut pepper
- Mini brioche rolls with pork rillettes
- Traditional filled party loaves

SEAFOOD BAR

- Selection of herring fillets, mackerel and oriental-style anchovies
- Brown and pink shrimps
- Langoustines
- Oysters
- Whelks and razor clams
- Brown crab claws

VEGETABLES & SIDE DISHES

- Dauphinoise potatoes with Cantal cheese
- Creamy polenta
- Honey and thyme glazed heritage carrots
- Sautéed mushrooms with fresh herbs

DESSERTS

- Fresh and exotic fruit display
- Selection of sweet verrines
- Opéra cake
- New Year's pastry selection
- Pistachio tiramisu
- Assortment of French entremets