

CHRISTMAS EVE BUFFET MENU

COLD STARTERS

Homemade semi-cooked foie gras medallion, fig compote, gingerbread

Beetroot carpaccio, crushed feta, pistachio powder, honey-balsamic vinaigrette

Smoked salmon fan, dill cream infused with preserved lemon, blinis

Selection of charcuterie and terrines

Périgord-style salad with truffle shavings

Crab tartare, mesclun & rocket, citrus vinaigrette

Duo of salmon: stuffed salmon & salmon à la belle vue

HOT STARTERS

Butternut squash velouté with ginger, chestnut crumble

Pan-seared scallops, celeriac purée

Wild mushroom ravioli

Twisted puff pastry chicken bites

PLATS

Roast turkey with chestnut stuffing, sautéed potatoes with truffle butter

Duck breast glazed with blood orange, crushed Jerusalem artichokes

Pork tenderloin, reduced port wine jus, festive vegetables with black garlic

Salt-baked monkfish, Champagne and citrus velouté, crisp julienne of fennel

Sea bass fillet, saffron beurre monté, creamy porcini mushroom risotto

Roasted prawns à la "Bouillabaisse", braised baby endives

Carved ham on the bone, served with thyme honey

FESTIVES BITES

Avocado cream with Espelette pepper and butterfly shrimp

Mini vol-au-vents with wild forest mushrooms

Duck foie gras canapé

Mini skewers of cherry tomatoes and poppy seed quail eggs

Selection of assorted surprise breads

SEAFOOD

Selection of fish terrines, salmon, scallops, trio of vegetables

Grey and pink shrimp

Langoustines

Oysters

Whelks & clams

Crab claws

KIDS CORNER

Crinkle-cut fries

Fish & Chips

Breaded chicken strips

Beef meatballs in Neapolitan sauce

Duchess potatoes

Green beans with parsley butter

Purple carrot purée

DESSERTS

Christmas Yule logs

Tarte Tatin with salted butter caramel

Chocolate crunch, pistachio pieces

Fresh fruit cascade

Mango, coconut & passion fruit entremets

Selection of regional cheeses

Selection of petits fours, macarons & Christmas shortbread cookies

Cream puffs