



Christmas

EVE BUFFET

STARTERS

Christmas salad with Granny Smith apple, red quinoa, smoked duck breast, walnuts & mango
Homemade semi-cooked foie gras with Espelette pepper, gingerbread & pineapple-mango chutney duo
Salmon trio: smoked, belleve, and gravlax
Carved serrano ham
Prawns with citrus dressing
Duck selection: foie Gras, smoked breast, gizzards
Shredded crab with confit Vegetables & rocket salad
Christmas galantine with dried fruits
Traditional pork pâté en croûte & terrines
Cauliflower & chestnut cream

DISHES

Maple & pineapple braised pork (carved to order)
Chestnut-stuffed turkey with foie gras sauce
Lamb chops with rich herb jus
Honey & five-spice glazed duck tournedos
Bouillabaisse with saffron sauce
Pan-seared sea bream fillet with lobster cream

KIDS MENU

Crinkle-cut fries
Fish & Chips
Crispy fried chicken
Beef meatballs
Pasta with sauces
Lasagne alla Bolognese
Green beans

APPETIZERS

Mini skewers of quail eggs & confit cherry tomatoes
Mini brioche rolls: chicken rillettes, pork rillettes, foie gras
Mini filled tortilla wraps
Velouté of garden peas with Boursin mousse
Assorted party bread selection

SEAFOOD

Langoustines
Pink & grey shrimps
Fresh oysters
Whelks
Crab claws
Sea urchins

SIDES

Butternut squash & mushroom gratin with melted cheddar
Breton curry basmati rice with crushed pistachios
Mac & cheese with mature comté
Fondue of winter vegetables
Garlic-infused fondant potatoes
Forest mushroom stew: girolles, morels & shiitake

DESSERTS

Traditional Christmas yule logs
Assortment of sweet verrines
Cream puffs & macarons
Cascade of fresh fruits
Selection of Christmas pastries
Regional cheese platter
Christmas treats & sweets

The menu is subject to change

