V= vegetarian
Ve= vegan
Gf= gluten free

Gf= gluten free Df= dairy free

If you see a "p" in front (pV, pVe, pGf, pDf) it means the dish can be adjusted on request:

eg: pGf = can be made Gluten Free on request

# CHRISTMAS PARTY MENU

3 COURSES: 39

2 COURSES: 32
(ONLY AVAILABLE AT LUNCH AND EARLY EVENING)

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FCCAD	COTC		ALIDEA	
ESCAR	<b>GUI</b> 2	UL D	OUKG	UGNE

Gf

Poëlon of Burgundy snails off the shell, with garlic and parsley butter.

### SALADE LANDAISE

Gf

Duck terrine, smoked duck magret, prune wrapped in bacon, sauteed sliced duck gizzards, soft egg on a bed of mixed salad leaves with walnut oil dressing

#### GRATINÉE À L'OIGNON

pDf pGf

Traditional onion soup with white wine, chicken stock, croûtons and grated Emmental cheese topping

## MOUSSE DE POISSON, SAUMON FUMÉ, SAUCE CITRON VANILLE

рG

Fish mousse, smoked salmon strips, vanilla and lemon sauce

#### TARTE TATIN POIRE ÉCHALOTE

Ve

Caramelised pear and shallot tart, Xeres vinegar sauce

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### ENTRECÔTE AU VIN ROUGE

pGf

Rib eye steak with red wine sauce - gratin Dauphinois & vegetable garnish

#### MEDAILLONS DE DINDE FARCIE

pGf

Turkey medallions stuffed with mushroom, shallot and chestnut duxelle, redcurrant sauce - gratin Dauphinois & vegetable garnish

#### CHEVREUIL AUX MYRTILLES

Medallions of wild Scottish venison cooked rare with red wine blueberry sauce - gratin Dauphinois & vegetable garnish

### **PAUPIETTE DE SAUMON**

pGf

Salmon parcel stuffed with white fish, shallot, cream & herbs, smoked salmon sauce - seasonal garnish & vegetables

### QUICHE DE LÉGUMES

Ve

Vegetables quiche, tomto onion and shallot coulis, Pommes Anna & vegetable garnish

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## ASSIETTE DE FROMAGES

V

Selection of 3 unpasteurised French cheeses, mixed leaves and grapes

#### CRÈME BRÛLÉE

V Gf

Classic crème brulée with Madagascan vanilla

#### **BÛCHE CHOCOLAT PRALINÉ**

V

Traditional log shaped Christmas cake with chocolate and caramelised hazelnut - whisky crème anglaise

#### SALADE DE FRUITS EXOTIQUES

Ve Gf

Fresh tropical fruit salad with Muscat wine and fresh mint - passion fruit sorbet