



130 PER PERSON

99 FOR 3 COURSES EARLY OR LATE LUNCH ❄️

## APPETIZERS

## ENTRÉE ❄️

HOT & COLD TASTING PLATTER (V available)

## MAINS ❄️

### MAGRET DE CANARD

Duck breast, sweet & sour sauce, carrot mash, peas, bacon and Pommes Dauphines (puff potato)

### FILET DE SAUMON

Pan fried Salmon fillet served on creamy pumpkin velouté, roasted almonds, dried cranberry & white truffle oil

### FILET MIGNON

Black Angus eye fillet served with creamy mash potato, cèpes and truffle mushroom sauce

### FLAN PROVENÇAL (V)

Ratatouille flan, swiss gruyere, capsicum coulis

## SURPRISE PRE-DESSERT

## DESSERTS ❄️

### TRADITIONAL CHRISTMAS LOG

Rolled chocolate sponge cake, chocolate custard, coffee butter cream

### NOUGAT GLACÉ

Caramelised nuts and meringue ice cream served with a red fruit coulis

### TARTE AU CITRON MERINGUÉE

Tanguy lemon shortbread crust tart topped with Italian meringue

## CHOCOLATE TRUFFLE



Please let us know of any dietary requirements or allergies