



APPETIZERS

ENTRÉE

HOT & COLD TASTING PLATTER (V available)

MAINS

MAGRET DE CANARD

Grilled Duck breast, 'Pain D'epices' ginger sauce, vanilla cauliflower mash and grilled fennel.

FILET DE SNAPPER

Pan fried Snapper fillet served with cubed fried sweet potatoes and fennel salad in a capers sauce.

FILET MIGNON

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

SOUFFLE CHEVRE (V)

Goat cheese souffle served in a ratatouille bed and parmesan tuile.

SURPRISE PRE-DESSERT

DESSERTS

TRADITIONAL CHRISTMAS LOG

Chocolate and praline Christmas log.

CRUMBLE AUX POMMES

Apple Crumble

DUO SORBET

Lemon and mixed berries sorbet with raspberry coulis.

CRÈME BRÛLÉE À LA VANILLE

Vanilla beans crème brûlée

Please let us know of any dietary requirements or allergies