



150 PER PERSON

APPETIZERS

ENTRÉE ❄️

TARTARE DE SAUMON

Salmon Tartare with citrus dressing and pomegranate

ESCARGOTS

Snails served in homemade garlic butter

HUITRES

4 Fresh Natural Oysters served with mignonette sauce

CHARCUTERIE

Small Charcuterie served with pate and cured meats...

MAINS ❄️

MAGRET DE CANARD

Duck breast, cherry sauce, sweet potato mash and Pommes Dauphines (puff potato)

FILET DE SAINT-JEAN

Pan fried John Dory fillet served with mussels, apple celeriac and fried spinach in a cider beurre blanc sauce

FILET MIGNON

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

SOUFFLE CHEVRE

Mushroom sauce and grilled asparagus goat cheese souffle served with truffle oil

SURPRISE PRE-DESSERT

DESSERTS ❄️

TRADITIONAL CHRISTMAS LOG

Chocolate vanilla Xmas Log

AUMONIERE

Crepe with caramelised apple and chocolate served with vanilla ice cream

DUO SORBET

Duo sorbet Lemon and Mixed Berries

CREME BRULEE

Vanilla beans crème brûlée



Please let us know of any dietary requirements or allergies