

Christmas Character Buffet Party

Starters

*Salmon trio (smoked, marinated, gravlax), mini blinis, potato salad with dill, vodka cream sauce
Christmas variety platter: salad shoots, dry fruits, quail eggs, smoked duck breast, croutons, Roquefort cubes, truffle vinaigrette*

Festive dishes:

*Block of foie gras with figs and gingerbread
Crab croustade with citrus
Small morel mushroom cupcake, foie gras ganache
Sea urchin taramasalata croustade
Goat cheese mousse with Espelette pepper
Tuna ceviche with yuzu, vanilla foam*

Seafood

Langoustines, Prawns, Whelks, Oysters, Winkles, Crab claws

Main courses

*Creamy lobster bisque and accompaniments
Stuffed chicken, jus and braised endives
White pudding with truffles and caramelised apples
Monkfish and scallop fricassee, sauce américaine, wild rice with herbs
Smoked salmon mezzaluna pasta, reduced cream sauce with hazelnut oil
Roasted king prawns with herbs and spices, linguini with squid ink
Grilled steak, morel reduction, mix of mangetouts and green beans
Roast rack of lamb with rosemary jus, artichoke fondant and tomato confit
Boneless fillet of veal with girolle mushrooms and braised chestnuts
Capon, porcini mushrooms stuffing*

Side dishes

*Pan-sautéed vegetables with shallot butter
Potato stew with porcini mushrooms*

Cheese

Selection of fully-matured cheese

Desserts

Grand buffet of Christmas desserts

Adult Drinks

1 glass of Champagne and 1/2 bottle of wine (white or red) per person, mineral water

*Champagne
Tsarine Cuvée Premium*

White wine

Bourgogne - Chablis AOC - La Pierrelée - La Chablisienne

Red wine

Bordeaux AOC - Mouton Cadet - Baron Philippe de Rothschild

Child Buffet

*Smoked salmon, creamy cucumber salad - Selection of fine cooked meats
Mini tomato and mozzarella skewer - Mini Emmental cheese puffs
Prawn cocktail verrine - Chicken supreme, mushroom sauce - Noisette potatoes
Pan-sautéed green beans and confit tomato
Roasted fillet of cod, white butter sauce with chives - Fagottini, 4 cheese sauce
Desserts and sweets buffet*

Child Drink

Vittel® or Minute Maid® or Refreshing Drink

"Home-Made" dishes are made on-site from fresh ingredients.

Dear Guest, if you suffer from food allergies, a member of staff will be pleased to provide you with information on allergens present in our dishes