

MENU

BUFFET DU RÉVEILLON DE NOËL

Christmas Eve Buffet

STARTERS

Salmon: smoked with 3 peppers, gravlax with Breton curry & Bellevue style
Semi-cooked foie gras with Espelette pepper, toast, pear chutney
Variety of terrines: venison, rabbit with pistachio & country style
Spread of cold meats : coppa, pancetta, pâté en croûte, Serrano ham
Endive salad with smoked duck breast and walnuts
Perigord salad with bursts of truffle and citrus fruit
Vegetable confit, crab and arugula salad

VERRINES

Melon and Serrano ham duo
Poached pear brunoise, roquefort foam and dill
Cherry tomatoes & quail eggs with poppy seeds
Butternut millefeuille & duck confit
Trio of rillettes : chicken, duck & goose
Pains surprise

SOUPS

Cauliflower cream with chestnuts
Scallop tartare with leek fondue
Chicken and mushroom Vol-au-Vent

SEAFOOD BUFFET

Langoustines
Prawns
Whelks
Oysters
Crab claws
Grey prawns
Sauces & seasonings

HOT DISHES

Maple syrup glazed Ham on the bone
Roasted turkey with chestnuts, foie gras sauce
Roast lamb, pistachio crust, thyme jus
Pork medallion, morel sauce
Marmite of the sea, lobster cream
Salmon filet with chimichurri spices

VEGETABLES & SIDE DISHES

Butternut gratin with comté cheese
Mushroom stew
Basmati rice with cashew nuts and roasted almonds
Pan-fried vegetables with garlic confit
Macaroni, creamed peas with mint
Grenaille potatoes with Guérande salt

CHILDREN'S BUFFET

Fish & chips
Breaded chicken
Duo of green beans and broccoli
Fries
Linguine with tomato sauce

DESSERTS

Yule logs
Assortment of sweet verrines
Cascade of fresh fruits
Selection of Christmas pastries
Selection of regional cheeses
Assortment of petits fours and entremets
Strawberry, raspberry and chocolate feuillantine cakes

The menu is subject to change

