



Christmas

MENU 39.90€

AMUSE BOUCHE STARTER

Duo of Foie Gras , pan fried with a maderia sauce and terrine
with a mincemeat chutney and home made honey loaf

Scallop Tartar with a zesty lime mint Mojito style dressing

Sweet Chestnut and Parsnip Soup

Goat's Cheese in a crispy angels hair nest served with salad ,
walnuts and local honey

MAIN COURSE

Turkey Breast or Belly pork and all the trimmings served with a
cranberry or chestnut sauce

Salmon en Croute on a bed of Asparagus

Confit of Guinea fowl with a Forestiere sauce, chestnuts,
prunes and green beans

Vegetarian Wellington made with Lentils, Chestnut and a
Mushroom filling served with a cranberry and Orange sauce,
roast potatoes and vegetables

CHEESE PLATE

Plate of local cheeses

DESSERT

Christmas Cake with Brandy butter or cream

Trépaïs, Chestnut mousse on a hazelnut sponge topped with
chocolate ganache

Pear and vanilla caramel yule log

COFFEE AND TRUFFLE

