

Menu Du Réveillon 2018

Hogmanay Menu

49.95

Kir Royal & Amuse Bouche on Arrival

Starters

SOUPE A L'OIGNON GRATINEE (V)

French onion soup, topped with Gruyère cheese croutons

CREVETTES POELEES A L'AIL

Pan fried prawns in garlic butter & red pepper, set on asparagus

TARTE AUX EPINARDS & FROMAGE DE CHEVRE (V)

Warm goat's cheese and spinach tart garnished with salad

ESCARGOTS FOURRÉS AU BEURRE & A L'AIL PERSILLES

Oven baked half dozen snails with shallots garlic butter and herbs

TERRINE DE PIGEON AU FOIE GRAS DE CANARD

Pigeon & foie gras terrine served with kirsch & cherry compote

Main Dishes

ROTIE DE PINTADE AU FOIE & BOUDIN NOIR

Oven roasted guinea fowl, with black pudding
and foie gras / Madeira sauce

FLETAN POELLE AUX EPINARDS

Pan fried halibut, set on a bed of wilted spinach with lobster sauce

CASSEROLE DE CIVET DE CHEVREUIL AUX GENIEVRES

Venison stew cooked in red wine with shallots & juniper berries
Served with puree of celeriac, potato & carrot

MEDAILLONS DE FILET DE BOEUF GRILLE

Char grilled medallions of filet of beef
served with pommes Dauphinoise and shallots garlic butter

JARRET DE PORC AUX POMMES

Slow cooked pork shank with rosemary, apple & cider, in cream sauce

POTIRON FARCI FACON MEDITERRANEENE (V)

Butternut squash, spinach, courgette, bell pepper,
Mushrooms & aubergines

Desserts

TARTE TATIN

Oven baked upside down apple tart, served with white chocolate ice cream

BUCHE ROULADE / FRAMBOISE & PISTACHE

Raspberry roulade on a bed of pistachio coulis

CREME BRULEE A LA VANILLE

Caramelised vanilla cream pot, served with raspberry coulis

CARAMEL OPERA

Layer of almond sponge soaked in coffee /caramel syrup with chocolate
ganache, served with crème caramel Anglaise

ASSIETTE DE FROMAGES

A platter of three different French cheeses