

Christmas Eve Dinner

MONDAY, 24TH DECEMBER 2018

MENU

Baguette with Lutèce truffle butter

Première Assiette - First Course - Choice of

Lobe of duck foie gras, Christmas ham, duck confit terrine, Bowen mango chutney & toasted brioche

Salad Lutèce with the Perigord truffle egg, fresh fig & goat cheese, hazelnut oil dressing

Fresh cooked Yamba prawn, chipirons squid & Western Australian lobster "Parisienne, tomato & lemon confit jelly

The famous sand crab lasagne with a creamy crustacean

Deuxième Assiette – Second Course - Choice of

Traditional turkey duo: breast & ballotine, chestnut, root vegetable, apple & cranberry chutney,
Christmas "gluehwine" sauce

Grain fed Angus beef tenderloin chargrilled with a bone marrow crust, celeriac puree, potato crisp, red wine jus

Wild barramundi on low temperature, piperade, vegetable sweet & sour, beurre blanc

The famous sand crab lasagne with a creamy crustacean sauce

Les Desserts - Choice of

Steamed traditional Christmas pudding with vanilla & Martinique Rum sauce, caramelised hazelnut
praline ice cream

The French Christmas log "chocolat Jivara", cherries sauce, white chocolate "Crunch" ice cream

Crème brûlée with North Queensland vanilla bean & crispy cassonade pastry

Two farmhouse cheeses from France with apple & quince, baguette & lavosh

Accompagnements

Baguette & Lutèce truffle butter 9.0 – Pomme Frites 9.0

Mixed salad leaves 9.0 - Petits pois à la Française en "cocotte" 9.0

3 courses Christmas Eve dinner 98.0

Children's menu 45.0

All dishes are gluten free except: Christmas log | Vegetarian menu available

Bookings 5.30/6pm & 8.15/830pm | Payment required at time of reservation- full refund by 20th December