

Christmas Eve Dinner

SUNDAY, 24TH DECEMBER 2017

MENU

Baguette with Lutèce truffle butter

Première Assiette - First Course - Choice of

Christmas ham, "Chapon" the pounded capon & duck foie gras terrine, fresh fig salad & toasted brioche

Salad Lutèce with the Périgord black truffle egg & warm goat cheese, hazelnut oil dressing

Fresh cooked Yamba prawn & Western Australian lobster, lemon confit & chilled pea soup

The famous sand crab lasagne with a creamy crustacean

Deuxième Assiette – Second Course - Choice of

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

Grain fed Angus beef tenderloin chargrilled with a bone marrow crust, celeriac puree, carrot "Bourgeoise", red wine jus

Glazier 51 sea bass at low temperature, piquillo flan "Chartreuse", zucchini & gentian bouillon

The famous sand crab lasagne with a creamy crustacean sauce

Les Desserts - Choice of

Steamed traditional Christmas pudding with vanilla sauce with French West Indies Martinique Rum,
mango ice cream

The French Christmas log "chocolat Opéra", cherries sauce, Sicilian pistachio iced parfait

Crème brûlée with Tahaa vanilla bean & crispy cassonade pastry

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

3 courses Christmas Eve dinner 95.0

Children's menu up to 8y 35.0 - 2 course 8y to 12y 45.0

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

Bookings 5.30/6pm & 8.15/830pm