

# Christmas Eve Dinner

TUESDAY, 24TH DECEMBER 2019

2 sittings 5.30pm/6pm & 8.30pm

## MENU

Baguette with Lutèce truffle butter

### Première Assiette - First Course - Choice of

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

Salad Lutèce with the Périgord truffle egg, fresh fig & goat cheese, hazelnut oil dressing (V)

"Boudin blanc de Noel" King prawn mousseline, beurre blanc au Porto

The famous sand crab lasagne with a creamy crustacean

### Deuxième Assiette – Second Course - Choice of

Oven roasted traditional turkey breast, stuffing "boudin", potato & chestnut gratin, cranberry chutney, gluhwein jus

Grain fed beef tenderloin medium rare, mushroom crust, large potato chips & a light horseradish jus

John Dory cooked at low temperature, Basquaise vegetable sweet & sour, rice pilaf with lemon puree

Gnocchi potato & parmesan, Basquaise vegetable, beanettes & beurre blanc (V)

The famous sand crab lasagne with a creamy crustacean sauce

### Les Desserts - Choice of

Steamed traditional Christmas pudding with vanilla & brandy sauce, roasted macadamia iced parfait

"La Buche de Noel" French Christmas log "chocolate", Shepparton cherries compote & white chocolate ice cream

Vanilla bean creme brûlée & crispy caramelised pastry

Two French farmhouse cheeses, baguette, fresh figs & muscatels salad

### 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 50.0**

Bookings 5.30/6pm & 8.15/8.30pm | All dishes are gluten free except: Christmas log | Vegetarian menu available

Payment required at time of reservation - Cancellation full refund by 16th December