



Christmas Menu

Evening, 24th December

Canapés:

Foie gras ball with gingerbread
Oyster fritter with cassava

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Amuse-bouche:

Marinated centre cut salmon fillet and citrus semi-pris

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Starter:

Tourteline pie with semi-wild duckling, truffle and warm foie gras

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Fish:

'Hot pot' of locally caught fish and vegetables from our garden

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Meat:

Capon supreme cooked with lobster quenelles

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Pre-dessert:

Clementine confit, calisson milk

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Dessert:

Vision of an enchanting yule log
Mountain honey / chestnuts / apples

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Coffee and sweets