

A Menu

Soup of the day

or

Home smoked salmon and tuna
Chicory, fennel julienne, rocket and mustard vinaigrette

Roast turkey
Sage and onion stuffing
Chestnut purée, chipolata
Cranberry and bread sauces (G)

or

Roasted fillet of pork
Shimeji mushroom sauce

Roast potato
Fresh sautéed vegetables

Tropical fruits
Coulis of wild fruits

or

Flamed Christmas pudding
Brandy sauce

Mince pies (N)

Coffee and teas

Price: 29 euros - VAT included

B Menu

Cream of prawn with crab

or

Chicken satay
Peanut butter sauce (N)

or

Sautéed sea bass fillet
Spinach and watercress sauce

Roast turkey
Sage and onion stuffing
Chestnut purée, chipolata
Cranberry and bread sauces (G)

or

Roasted fillet of young beef
Shallot, presunto, thyme, mushroom and red wine sauce

Roast potato
Fresh sautéed vegetables

Passion fruits and red fruits mousse
Vanilla sauce

or

Flamed Christmas pudding
Brandy sauce

Mince pies (N)

Coffee and teas

Price: 34 euros - VAT included

C Menu

Cream of pumpkin with asparagus

or

Carpaccio of bresaola
Rocket, parmesan cheese shavings

or

Sautéed sea bass fillet
Crispy leek
Coriander olive oil

Roast turkey
Sage and onion stuffing
Chestnut purée, chipolata
Cranberry and bread sauces (G)

or

Roasted loin of lamb
Blackberry and black pepper sauce

Roast potato
Fresh sautéed vegetables

Trio of parfait - lemon, raspberry, mint
Fruit brunoise

or

Flamed Christmas pudding
Brandy sauce

or

Cheese plate

Mince pies (N)

Coffee and teas

Price: 38 euros - VAT included

D Menu

Onion soup gratin

or

Crab tower
Avocado slices, salmon caviar
Crab vinaigrette

or

Crispy sea bass
Saffron sauce and cream

Roast turkey
Sage and onion stuffing
Chestnut purée, chipolata
Cranberry and bread sauces (G)

or

Roasted rack of lamb
Port wine, cranberry and mint sauce

Roast potato
Fresh sautéed vegetables

Pineapple crepe
Flambéed with dark rum
Caramelized banana

or

Flamed Christmas pudding
Brandy sauce

or

Cheese plate

Mince pies (N)

Coffee and teas

Price: 41 euros - VAT included

E Menu

Thai soup with chicken and mange tout

or

Duo of salmon and tuna tartar
Avocado with micro herbs
Fennel vinaigrette

or

King prawn baked in the oven
Olive oil and garlic

Sautéed grouper
Asparagus, carrot, pea and mushroom risotto

or

Roast turkey
Sage and onion stuffing
Chestnut purée, chipolata
Cranberry and bread sauces (G)

or

Roasted fillet of young beef
Red wine, presunto, onion and thyme sauce

Roast potato
Fresh sautéed vegetables

New York cheesecake
Orange and lime

or

Flamed Christmas pudding
Brandy sauce

or

Cheese plate

Mince pies (N)

Coffee and teas

Price: 44 euros - VAT included