

A Menu

Soup of the day

or

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

Roast turkey
stuffed with sage and onion
Chipolata, chestnut purée
Cranberry and bread sauces (G)

or

Roasted fillet of pork
Shimeji mushroom sauce

Roasted potatoes
Fresh sautéed vegetables

Tropical fruits
Coulis of wild berries

or

Flamed Christmas pudding
Brandy sauce

Mince pies (N)

Coffee and teas

Price: 29.00 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
stuffed with sage and onion
Chipolata, chestnut purée
Cranberry and bread sauces (G)

or

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

Roasted potatoes
Fresh sautéed vegetables

White chocolate pannacotta
Mango and apple preserve
Almond crumble

or

Flamed Christmas pudding
Brandy sauce

Mince pies (N)

Coffee and teas

Price: 34.00 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
stuffed with sage and onion
Chipolata, chestnut purée
Cranberry and bread sauces (G)

or

Roasted loin of lamb
Blackberry and black pepper sauce

Roasted potatoes
Fresh sautéed vegetables

Citrus cassata
Red fruits coulis

or

Flamed Christmas pudding
Brandy sauce

or

Cheese plate

Mince pies (N)

Coffee and teas

Price: 38.00 euros - VAT included

D Menu

Green asparagus cream

or

Avocado stuffed with sea fruits
Soya and honey sauce
Mango coulis

or

Crispy sea bass
Saffron sauce and cream

Roast turkey
stuffed with sage and onion
Chipolata, chestnut purée
Cranberry and bread sauces (G)

or

Roasted rack of lamb
Port wine, cranberry and mint sauce

Roasted potatoes
Fresh sautéed vegetables

Warm chocolate cake
Vanilla ice cream

or

Flamed Christmas pudding
Brandy sauce

or

Cheese plate

Mince pies (N)

Coffee and teas

Price: 41.00 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
stuffed with sage and onion
Chipolata, chestnut purée
Cranberry and bread sauces (G)

or

Sautéed beef medallions
Green pepper sauce

Roasted potatoes
Fresh sautéed vegetables

Avocado and lime cheesecake
Cream and red fruits

or

Flamed Christmas pudding
Brandy sauce

or

Cheese plate

Mince pies (N)

Coffee and teas

Price: 44.00 euros - VAT included