



CHRISTMAS MENU

**SERVED ON 24 DECEMBER
AND 25 DECEMBER FROM 1 TO 4 PM**

ICED SHELLFISH AND SEAFOOD

Pink prawns, oysters, king crab legs, lobster tails and marinated mussels

FOIE GRAS STATION

Foie Gras Terrine sélection

Pan Seared Foie Gras

Pâté en Croûte

Toasted brioche, cereal breads, baguette

Fig, mango and apple chutneys

SALADS

Mesclun, spinach, rocket

Greek Salad

Tomato and mozzarella and pesto

Roast Potatoes with grain mustard mayonnaise and spring onions

Tuna Niçoise

Roasted Tomatoes with balsamic garlic and thyme

Artichoke with Shallots, lemon and parsley

Balsamic Mushroom, cherry tomatoes and chive

Minted Melon, feta and fennel

Smoked Salmon

Grilled Calamari with olives and roasted peppers

Endive and Roquefort, walnut and honey mustard dressing

LEBANESE CORNER

Hummus, moutabbal, fattouch, tabbouleh, vine leaves

TAPAS

Avocado and Prawn Cocktail
Grilled Polenta with olive thyme salsa
Roasted New Potatoes filled with goat cheese and caramel onion
Marinated Feta, olives and grissini
Goat Cheese, zucchini and sundried tomato frittata
Sicilian Caponata

CHARCUTERIE

Selection of pork and non-pork cold cuts
Saucisson, Rosette, Parma ham, pork ham, chorizo, pork rillettes, garlic salami
turkey ham, beef bresaola, chicken mortadella
Condiments

CHEESE

Gruyère, Reblochon, Saint Félicien, Saint Marcellin, parmesan, Roquefort, St Maure de Touraine,
Camembert, Brie, cheddar, manchego, Tomme de Savoie, Beaufort
Condiments

LIVE CARVING

Roasted Turkey with traditional stuffing, cranberry jelly and roast gravy
Le Gray Beef Wellington
Oven Baked Whole Salmon
Honey Roasted Whole Ham

MAIN COURSE

Coq Au Vin with garnish Grand-mère
Beef Medallion with sautéed mushrooms
Grilled Chicken Breast with mustard and rosemary
Salmon Filet with tomatoes, leeks and onions fondue
Grilled King Prawn with citrus butter
Grilled Lobster with tomatoes and black olive
Oriental Rice
Roasted Potatoes with garlic and thyme
Honey Roasted Pumpkin
Vegetable Jardinière

WINTER TRUFFLE STATION

Wild Mushroom Risotto
Tagliatelle, truffle carbonara sauce

DESSERT

Traditional Christmas pudding
Bûche de Noël
Mont Blanc
Ginger Bread
Panettone
Stollen
Mince pies
Chocolate profiterole
Gingerbread and apple cheesecake
Vanilla Yule Log
Coffee Yule Log
Chocolate and vanilla orange Christmas Log
Vanilla raspberry brûlée
Raspberry chocolate trifle
Apple Hazelnut Tart
Mandarin Crème Brûlée
Champagne Red Berries Soup
Passion Catalan with white chocolate cookies
Fresh fruit salad
The Valrhona chocolate sensation
Strawberries, marshmallows, cookies, rock melon, pineapple and banana in white, dark, milk, orange
chocolate, crushed hazelnut, pistachio, almond flakes and coconut
Raspberry Lollypop
Passion Fruit Lollypop
Assorted Macaroon
Pate De Fruit
Orangette
Nougat
Truffle
Praline

Live violinist on Christmas Eve
Live DJ - Kids' Entertainment and Santa Claus on Christmas Day
LBP 142,500 per adult, LBP 67,500 per child
with open local wine inclusive of tax and service
For reservations: 01-971 111