

# MENU

## FISH STARTER

Tasting with home-smoked salmon, cod marinated in beet juice, sea bass ceviche and a grilled prawn

or

## MEAT STARTER

Wild pâté with cranberry compote, Cecina de León, dried beef ham with fig jam Jamón and Serrano with Christmas melon

or

## VEGETARIAN STARTER

Roasted beetroot bruschetta with goat cheese and walnuts, puffed with pumpkin seed oil, pumpkin seeds and Ras el Hanout

## SOUP

Lightly bound celeriac cream soup with truffle and roasted almonds (vegan)

## MAIN COURSE

### Buffet

Whole stuffed Christmas turkey

Whole cod tenderloin in white wine with white grapes

Stewed game pepper

Beetroot Wellington

Roasted primordial roots

Roseval potatoes with garlic and rosemary

Brussels sprouts

Stew pears

Sauerkraut

Red cabbage

Whole Rib-eye with red wine sauce

Mashed potatoes and potato croquettes

Salad buffet

## DESSERT

Champagne ice cream, meringue, lemon curd, raspberry sauce and red fruit

