

TRATRA

Christmas Day Lunch 2017

£120 per person

Amuses Bouche

Terrine sur table, velouté de cèpes persil frit, crostini de saumon
Terrine for the table, cep veloute with crispy parsley, salmon crostini

Entrée

Foie gras maison, chutney de fruits secs, sucrine
Homemade foie gras terrine, dried fruit chutney, baby gem

Demi-homard, rouleau de printemps
Lobster, pistachio sauce vierge, mango and rice paper rolls

Soupe de topinambur, pain d'épices et truffes
Jerusalem artichoke soup, spice bread and truffle

Crabe en rémoulade pomme verte
Remoulade of crab with green apple

Huitres
Oysters

Plat

Filet de boeuf en croûte de champignons
Beef fillet en croute of mushrooms

Dinde rôtie, farce fine comme une caillette
Roasted turkey, chestnut stuffing

Perdrix, choux aux lardons
Partridge, brussel spouts and bacon

Bourride de lotte, aioli
Bourride of monkfish with aioli

Saint-Jacques, topinambours et oignons de Roscoff, beurre d'ail
Scallops with jerusalem artichoke, roscoff onions and garlic butter

Potimarron en purée, rôti, champignons et châtaignes, purée d'ail
Roasted pumpkin, wild mushrooms, chestnuts and garlic cream

Fromage

£10 extra cost

Petit Mont d'Or à la cuillère
Mont d'or cheese

Dessert

Pavlova aux fruits exotiques
Exotic fruit pavlova

Tarte chocolat noisette
Chocolate and hazelnut tart

Vacherin de chez moi Châtaigne armagnac
Stephane's chestnut and armagnac vacherin

Crème brûlée passion crumble coco
Passionfruit creme brulee, coconut crumble

Profiterolle géante
Giant profiteroles

Notes

- £50.00 deposit payment per person required in advance to secure booking.
- All pre-paid deposits are deducted from final bill on Christmas Day with the remaining menu cost per head cleared on departure.
- No pre-order is required, guests are welcome to make their course selections upon seating.
- Please notify us of any specific dietary requirements or allergies.