

Bistrot Chez Rémy

Adult Menu – 1st sitting

Appetiser

Smoked salmon filet on a bed of preserved artichokes, caviar cream

Free-range chicken supreme with morel mushroom stuffing, morel cream sauce, truffled dauphine potatoes and sautéed vegetables

Brie de Melun Trio: chive, walnut, wasabi with sesame seeds

Festive Dessert

Coffee or tea and petits fours

Children's Menu – 1^{er} sitting

Appetiser

Smoked salmon éclair with *fromage frais*

Free-range chicken supreme in jus, vegetables and braised apples

Festive Dessert

Old-fashioned sweets

Vegetarian Menu – 1st sitting

Appetiser

Carpaccio of green asparagus with *Les Baux de Provence* olive oil and preserved artichokes

Wild mushroom puff pastry parcel, truffled dauphine potatoes and sautéed vegetables

Brie de Melun Trio: chive, walnut, wasabi with sesame seeds

Festive Dessert

Coffee or tea and petits fours

Adult Menu – 2nd sitting

Appetiser

Smoked salmon filet on a bed of preserved artichokes, caviar cream

Scallops *à la nage* in lobster bisque

Free-range chicken supreme with morel mushroom stuffing, morel cream sauce, truffled dauphine potatoes and sautéed vegetables

Brie de Melun Trio: chive, walnut, wasabi with sesame seeds

Festive Dessert

Coffee or tea and petits fours

Children's Menu – 2nd sitting

Appetiser

Smoked salmon éclair with *fromage frais*

Free-range chicken supreme in jus, vegetables and braised apples

Festive Dessert

Old-fashioned sweets

Vegetarian Menu – 2nd sitting

Appetiser

Carpaccio of green asparagus with *Les Baux de Provence* olive oil and preserved artichokes

Truffle ravioli, mixed leaf salad

Wild mushroom puff pastry parcel, truffled dauphine potatoes and sautéed vegetables

Brie de Melun Trio: chive, walnut, wasabi with sesame seeds

Festive Dessert

Coffee or tea and petits fours

Auberge de Cendrillon

Adult Menu – Single sitting

Appetiser

Blue lobster, vinaigrette, sea urchin foam and salad leaves

Cassolette of monkfish and scallops, baby vegetables *à la nage*, saffron sauce

Christmas capon cooked two ways: roasted leg and ballotine of poached breast stuffed with chestnuts, with mini-pumpkin and heritage vegetables

Cheese plate: Fourme d'Ambert with pear in syrup and raisins

Festive Dessert

Coffee or tea and petits fours

Children's Menu – Single sitting

Appetiser

Mild-smoked salmon filet with a herb cream and savoury brioche

Scrambled eggs with Comté cheese

Free-range chicken supreme with pan-fried polenta

Festive Dessert

Old-fashioned sweets

Vegetarian Menu – Single sitting

Appetiser

Mixed leaf salad and green asparagus, truffle vinaigrette

Porcini mushroom risotto

Spinach and heritage vegetable pie? Spinach tart with heritage vegetables?

Cheese plate: Fourme d'Ambert with pear in syrup and raisins

Festive Dessert

Coffee or tea and petits fours

Walt's – an American Restaurant

Adult Menu – 1st sitting

Slow-baked egg, gingerbread emulsion and smoky bacon crisps

King crab ravioli, langoustine escabeche, vinaigrette jelly, orange foam and salad from the sea

Canon of salt-marsh lamb stuffed with pepper jack cheese, mac 'n' cheese with truffled artichoke cream, mixed leaf salad

Cheese Board: Fourme d'Ambert, Chaource and Beaufort

Festive Dessert

Coffee or tea and petits fours

Children's Menu – 1st sitting

Chef's Appetiser

Marinated salmon with a preserved lemon cream, **crispy avocado dipping sticks??** **Avocado dips with**
with crispy sticks?

Chicken supreme with barbecue sauce, potatoes dauphinoise and green bean puree

Festive Dessert

Old-fashioned sweets

Vegetarian Menu – 1st sitting

Cream of watercress soup with a quenelle of Crème d'Isigny and a parmesan tuile

Selection of raw and lightly cooked baby vegetables, black bread crumble, saffron garlic emulsion

Tofu tempura and leeks confits, truffled Hollandaise sauce, crushed *ratte* potatoes with *Les Baux de Provence* olive oil

Cheese Board: Fourme d'Ambert, Chaource and Beaufort

Festive Dessert

Coffee or tea and petits fours

Adult Menu – 2nd sitting

Slow-baked egg, gingerbread emulsion and smoky bacon crisps

King crab ravioli, langoustine escabeche, vinaigrette jelly, orange foam and salad from the sea

Newburg-style John Dory, buttered-braised winter vegetables, black bread crumble, anise beurre blanc sauce

Interlude: Green apple sorbet with Jim Beam Bourbon

Canon of salt-marsh lamb stuffed with pepper jack cheese, mac 'n' cheese with truffled artichoke cream, mixed leaf salad

Cheese Board: Fourme d'Ambert, Chaource and Beaufort

Festive Dessert

Coffee or tea and petits fours

Children's Menu – 2nd sitting

Chef's Appetiser

Marinated salmon, preserved lemon cream, **crispy avocado dipping sticks??** **Avocado dips with crispy sticks?**

Chicken supreme with barbecue sauce, potatoes dauphinoise and green bean puree

Festive Dessert

Old-fashioned sweets

Vegetarian Menu – 2nd sitting

Appetiser

Cream of watercress soup with a quenelle of Crème d'Isigny and a parmesan crisp

Selection of raw and lightly cooked baby vegetables, black bread crumble, saffron garlic emulsion

Tofu tempura and braised leeks, truffled Hollandaise sauce, crushed *ratte* potatoes with *Les Baux de Provence* olive oil

Cheese Board: Fourme d'Ambert, Chaource and Beaufort

Festive Dessert

Coffee or tea and petits fours

Blue Lagoon Restaurant

Adult Menu – 1st sitting

Appetiser

Whole rock lobster on a salad of root vegetables and passion fruit, mango vinaigrette

Breast of guinea fowl with mushrooms, sweet potato cake with chanterelles, sautéed vegetables

Roquefort coated in three ways: popping chocolate, pink Reims biscuits, and meringue

Festive Dessert

Coffee or tea and petits fours

Children's Menu – 1st sitting

Appetiser

Cheese-stuffed tomatoes ?

Chicken with coconut, sweet potato fries, braised vegetables

Festive Dessert

Old-fashioned sweets

Vegetarian Menu – 1st sitting

Appetiser

Salad of root vegetables and tropical fruit, vegetable makis, mango vinaigrette

Braised vegetables with porcini mushrooms, potato rosette, spicy tomato sauce

Roquefort coated in three ways: popping chocolate, pink Reims biscuits, and meringue

Festive Dessert

Coffee or tea and petits fours

Adult Menu – 2nd sitting

Appetiser

Whole rock lobster on a salad of root vegetables and passion fruit, mango vinaigrette

Roasted scallops, citrus beurre blanc sauce, coconut milk risotto

Breast of guinea fowl with mushrooms, sweet potato cake with chanterelles, braised vegetables

Roquefort coated in three ways: popping chocolate, pink Reims biscuits, and meringue

Festive Dessert

Coffee or tea and petits fours

Children's Menu – 2nd sitting

Appetiser

Cheese-stuffed tomatoes ??

Chicken with coconut, sweet potato fries, braised vegetables

Festive Dessert

Old-fashioned sweets

Vegetarian Menu – 2nd sitting

Appetiser

Salad of root vegetables and tropical fruit, vegetable makis, mango vinaigrette

Cream of pumpkin soup with chanterelles and chestnuts

Braised vegetables with porcini mushrooms, potato rosette, spicy tomato sauce

Roquefort coated in three ways: popping chocolate, pink Reims biscuits, and meringue

Festive Dessert

Coffee or tea and petits fours

California Grill

Adult Menu – 1st sitting

Appetiser

Duck foie gras in brioche with dried fruit chutney

Chicken cooked on a maple leaf and truffle crumble, chicken jus, potato cake and ice-cider glazed winter vegetables

Cheese Board: Beaufort, sesame-seeded Brillat Savarin, Camembert, Fourme d'Ambert and Époisses

Festive Dessert

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Children's Menu – 1st sitting

Appetiser

Festive food from around the world (lobster claw, smoked salmon, liver mousse)

Casserole of chicken and morel mushrooms, hamburger-style braised potato and mushroom stack

Festive Dessert

Old-fashioned sweets

Vegetarian Menu – 1st sitting

Appetiser

Tureen of black truffle soup?

Tomato and tofu in pastry, kale pesto and seasonal salad leaves

Chartreuse of amaranth seeds and baby vegetables with fresh truffle, cryoextracted beetroot

Cheese Board: Beaufort, sesame-seeded Brillat Savarin, Camembert, Fourme d'Ambert and Époisses

Festive Dessert or chef's sorbet and seasonal fruit

Adult Menu – 2nd sitting

Appetiser

Duck foie gras in brioche with dried fruit chutney

Filet of turbot, preserved lemon risotto, soya bean on/wrapped in an oyster-plant leaf??

Chicken cooked on a maple leaf and truffle crumble, chicken jus, potato cake and ice-cider glazed winter vegetables

Cheese Board: Beaufort, sesame-seeded Brillat Savarin, Camembert, Fourme d'Ambert and Époisses

Festive Dessert

Coffee or tea and petits fours

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Children's Menu – 2nd sitting

Appetiser

Festive food from around the world (lobster claw, smoked salmon, liver mousse)

Roasted filet of bass with cellentani pasta and an asparagus cream sauce

Casserole of chicken and morel mushrooms, hamburger-style braised potato and mushroom stack

Festive Dessert

Old-fashioned sweets

Vegetarian Menu – 2nd sitting

Appetiser

Tureen of black truffle soup?

Tomato and tofu in pastry, kale pesto and seasonal salad leaves

Chartreuse of amaranth seeds and baby vegetables with fresh truffle, cryoextracted beetroot

Cheese Board: Beaufort, sesame-seeded Brillat Savarin, Camembert, Fourme d'Ambert and Époisses

Festive Dessert or Chef's sorbet and seasonal fruit

Coffee or tea and petits fours

Yacht Club

Adult Menu – Single sitting

Appetiser

Surf and Turf Trio: Grilled scallops on a bed of wakame with a touch of caviar; swordfish with Timut pepper, flying-fish roe; quail croquettes, parsnip mousseline and crisps, tomato jus

Surf and turf: Roasted rock lobster tail and breast of goose, crushed potatoes with truffle and spinach, port wine jus

Cheese plate: Fourme d'Ambert with pear in syrup and raisins

Festive Dessert

Coffee or tea and petits fours

Children's Menu – Single sitting

Appetiser

Surf and Turf Trio: Grilled scallops with mange tout and hazelnut salad, quail croquettes, mild-smoked salmon filet, parsnip mousseline

Organic chicken ballotine with mushrooms and herb-roasted prawns, potato cake, tomato jus

Fromage frais and grape lollipop

Festive Dessert

Old-fashioned sweets

Vegetarian Menu – Single sitting

Appetiser

Surf and Turf Trio: Salad of mange tout, sun-dried tomatoes, hazelnuts and white radish, sesame seed tofu on a bed of wakame, quail egg croquettes

Asparagus and truffle risotto

Cheese plate: Fourme d'Ambert with pear in syrup and raisins Festive Dessert

Coffee or tea and petits fours