Christmas MENU

4-COURSES | €59.50 P.P.

CHEF'S AMUSE-BOUCHE

STARTERS

BRIOCHE WITH CRAYFISH
remoulade | brown butter | spring onion
or
BEEF TATAKI
teriyaki dressing | wasabi mayonnaise | edamame | crispy fried onion
or
RED ONION TARTE TATIN
puff pastry | goat's cheese cream | port wine syrup

INTERMEDIATE COURSES

RED CABBAGE SOUP
with croutons
or
CHESTNUT & MUSHROOM SOUP
with bacon bits and croutons

MAIN COURSES

VENISON STEAK
venison stew roulade | traditional Dutch mashed potato and apple dish (hete bliksem) | venison jus
or
COD FILLET
prosecco beurre blanc | pommes mille-feuille | green vegetables | prawns | beetroot cream
or
ROASTED & GRILLED CELERIAC
traditional Dutch mashed potato and apple dish | roasted vegetable jus | roasted mushrooms | smoked garlic cream

DESSERTS

CHOCOLATE LAVA CAKE & CRÈME CATALANA
Cinnamon ice cream | poached pear | crème Catalana
or
POACHED PEARS
Gorgonzola cream | caramelised walnuts | nut bread