

CHEZ GÉRARD

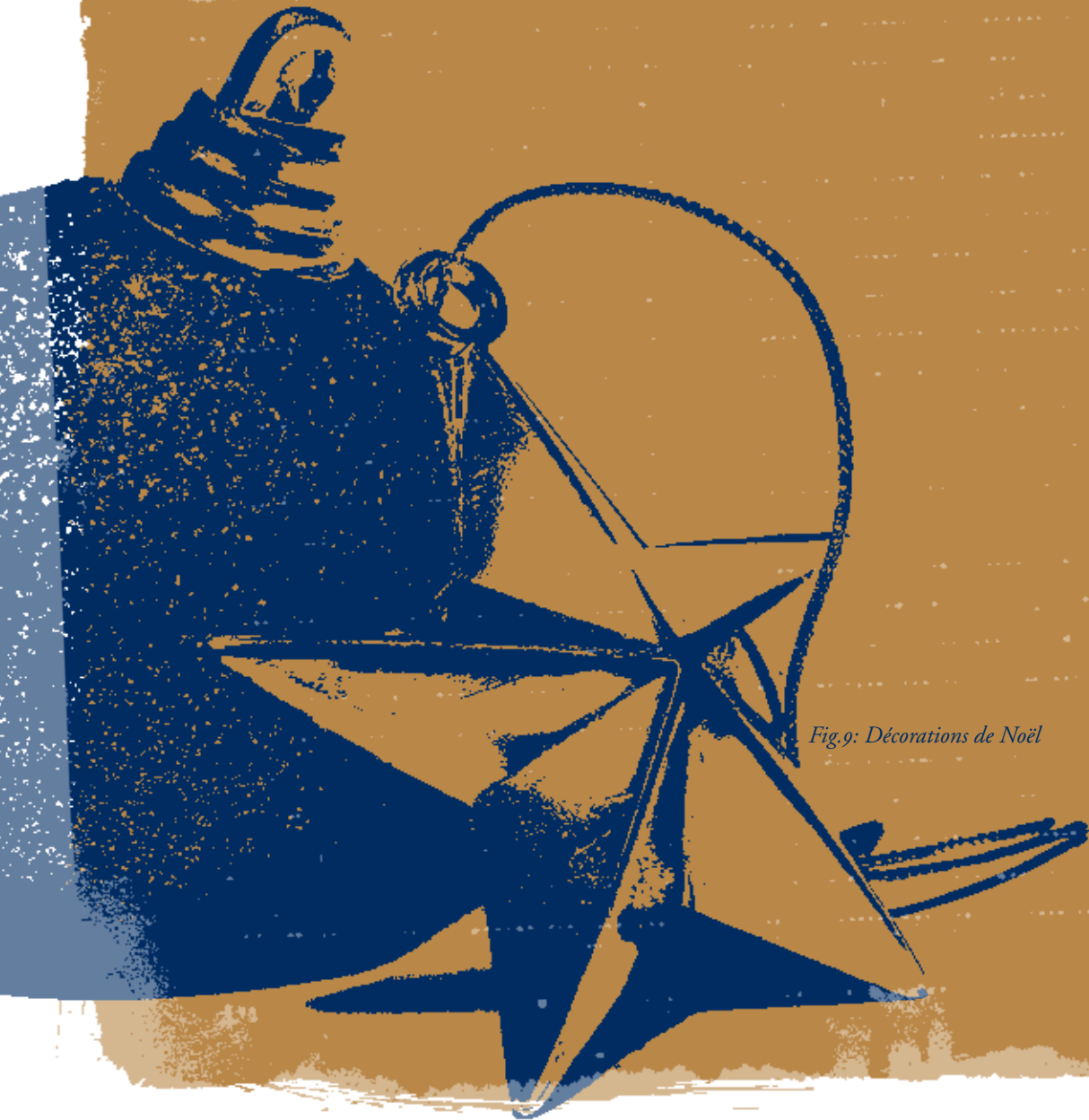


Fig.9: Décorations de Noël

CHEZ GÉRARD

❧ MENU DE NOËL ❧



LES ENTREES

Freshly baked French bread & unsalted butter

Soupe aux champignons^(v)

Cream of mushroom soup with sautéed chestnuts, mushrooms & chives

Terrine de foie de canard

Smooth duck liver paté with spiced fruit chutney & toasted brioche

Saumon fumé d'Ecosse

Oak smoked salmon with capers, red onion & lemon

Croustillant au Brie^(v)

Baked brie and cranberry compote in crisp pastry with apple & raisin salad

LES PLATS

Paupiette de dinde rôtie, sauce mère

Turkey paupiette with a pork and cranberry stuffing, served with potatoes, seasonal vegetables & Madeira wine jus

Steak frites

Rump steak with pommes frites, mixed leaves & beurre maître d'hôtel

Filet de dorade aux crevettes

Grilled sea bream fillet with sautéed potatoes, chantenay carrots dressed with shrimp, lemon & spring onion brown butter

Crêpe farcie sur une soupe aux carottes^(v)

Thin lace crêpe filled with cannellini beans, leeks, fennel, spinach, cherry tomatoes, broad beans, crème fraîche and basil with a carrot & caraway soup

LES DESSERTS

Torte au chocolat^(v)

Moist chocolate cake with caramel sauce and coffee ice-cream

Fourme d'Ambert

Ancient French gourmet blue cheese from Auvergne with honey walnuts & wheat wafers

Tarte au citron^(v)

French lemon tart served with crème fraîche

Pain Perdu

French style bread and butter pudding with brandy raisins, served with hazelnut praline ice cream



Menu de Noël is available to pre-booked groups only. All gratuities go to our restaurant teams with the exception of a 10% deduction on credit card tips to cover our costs. A 12.5% service charge will be added to parties of 8 or more.

^(v) Denotes vegetarian dishes. Some of our dishes may contain traces of nuts.

Prices are inclusive of VAT.