

Christmas Character Buffet Party

Disney's Hotel New York

Starters

Cream of butternut squash soup with chestnuts (Chive cream, crispy bacon)
Oyster and seafood selection
Medley of marinated salmon
Mini cupcake with yuzu, wakame salad, wasabi cream
A gourmet Christmas
Mixed-leaf salad, dried fruit, quail eggs, smoked fillet of duck breast
Croutons, diced Roquefort, chestnuts, truffle vinaigrette
Little festive treats
Foie gras tatin with figs
Shredded crab meat croustade
Marinated mini goat's cheese with fresh herbs
Asparagus cappuccino
Cured beef and sliced vegetables
Lobster medallion, mango salsa
Pan-fried foie gras escalope and Banyuls reduction
Small brioche

Hot dishes

Quail ballotine, fine stuffing and blackcurrant wine reduction
Truffled white pudding, caramelised apples and port jus
Monkfish medallion with shellfish, champagne beurre blanc
Truffle crescents, cream reduction with hazelnut oil
Vegetable parcel in a shallot butter
Scallops, Bellota Jabugo ham, saffron jus
Skewer of mini potato gratins
Veal loin Wellington
Roast rack of lamb, sautéed porcini mushrooms
Glazed fillet of duck breast with honey and mild spices, pear chutney

Fine French cheeses
The grand Christmas dessert buffet

Children's corner

Smoked salmon Florentine
Selection of fine cold meats
Mini tomato and mozzarella skewer
Mini choux pastries with Emmental
Prawn verrine with citrus fruit

Chicken supreme stuffed with baby vegetables
Potato croquettes
Sautéed green beans and sun-dried tomatoes
Sole and salmon roulade, beurre blanc with dill
Conchiglie cassoulette with basil

Buffet of desserts and sweets

Adult Drinks

½ bottle of wine (red or white) and one glass of champagne per adult, water

Children's Drinks

Water or Fruit juice or Refreshing drink

This menu is not contractual and may be modified without prior notice