Christmas Character Buffet Party Disney's Hotel New York

Starters

Cream of celery soup with chestnuts, whipped cream with wild mushrooms

Seafood and oyster bar

Trio of salmon (smoked, marinated, gravadlax), mini blinis, apple salad with dill, vodka cream

Christmas Salad

Mesclun salad, dried fruits, quail's eggs, smoked duck breast, croutons, roquefort cubes, chestnuts, truffle oil vinaigrette

"Little festive bites"

Foie gras ingot with Sauternes, dried fruit chutney
Crab croustade with citrus fruits
Mini morel mushroom cupcake, foie gras ganache
Sea urchin taramasalata croustade
Goat's cheese mousse with Espelette pepper
Sea bream tartare with yuzu, vanilla foam

Main Dishes

Guinea fowl supreme, fine stuffing, braised chestnuts, blackcurrant wine reduction
White pudding with truffles, caramelised apples, Port jus
Monkfish and shellfish medallion, wild rice with champagne beurre blanc
Crayfish-filled pasta, hazelnut oil cream reduction
King scallop fricassee, baby vegetables, swimmer crab jus
Fillet of beef "plancha", rich jus with morel mushrooms,
pan-fried green beans and confit tomatoes
Roast rack of lamb, simple rosemary and confit tomato jus, polenta
Goose fillet glazed with honey and sweet spices, pear chutney

Side Dishes

Pan-fried vegetables in shallot butter Slow-cooked potatoes with porcini mushrooms

Children's Buffet

Smoked salmon with cucumber tagliatelle
Selection of fine cold meats
Mini tomatoes and mozzarella skewers
Small emmental gougères
Prawn cocktail verrine
Stuffed chicken supreme with baby vegetables
Noisette potatoes
Pan-fried green beans and confit tomatoes
Roast cod loin, beurre blanc with chives
Conchiglie casserole with basil

Cheeses

Selection of cheeses and dried fruits, walnut bread

Desserts

Grand Christmas dessert buffet

Adult Drinks

 $\frac{1}{2}$ 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