

Plaza Gardens Restaurant

1st Seating

Starters

Seafood platter
(lobster, oysters, langoustines, wild prawns, whelks, clams, crab claws)
and condiments

Assorted mixed salads

Basket of raw vegetables with just a sprinkling of salt, selection of sauces

Cream of pumpkin soup with porcini mushroom shavings

Hand-carved Serrano, Parma and Bresaola ham with sea salt breadsticks

Pâté en croûte with foie gras

Squab terrine

Salmon marinated in mild spices, mini buckwheat blinis

Sea bream tartare with lime and ginger

Tuna sashimi with wakame and lemon pearls

Hot Dishes

Rotisserie: Bresse chicken served with a mushroom reduction,
Fee-range veal fillet served with a chanterelle mushroom sauce,
Leg of lamb served with a fresh thyme jus

Fricassée of giant squid and prawns "à l'américaine"

Fillet of porgy, beurre monté with lemon and fennel

Braised Charolais beef cheeks with Madiran

Lightly spiced roast duck breast, balsamic jus

Penne rigate with scallops and red pesto

Fregola risotto with ceps

Side Dishes

Potato gratin with Salers

Sautéed winter vegetables with chestnuts

Confit pomme amandine with garlic and rosemary

Beans, spaghetti with butter and flat-leaf parsley

Fragrant Camargue rice

Desserts

Assorted fine cheeses and artisan bread

Lamb's lettuce salad dressed with hazelnut oil

Selection of Christmas desserts

Selection of seasonal fruits

Assortment of yule logs

Chocolate fountain, fresh fruit and marshmallows skewers

Coffee and petits fours

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