



Christmas Eve Buffet 2025

Buffer prepared by our Chef William Elliott:

Duck Foie Gras, Château des Arrieux, Black Truffle
Smoked Salmon, Home Made Blinis, Cottage Cream Cédric Lime
Sushis, Sashimis, Sesame Oil and Soja (Scallops, Tuna)
Cured Gravlox Salmon, Cauliflower, Caviar
Licques poultry chaudfroid, truffle
Marinated Yuzu Sea Bream, Olive Oil from Thibault Vordy, Salmon Eggs
Peking Stuffed Salmon, Crab, Saffron
Marinated Dublin Bay Prawn, Broccoli Mousseline, Oscietre Caviar
White Pudding with Foie Gras and Truffle, Apple Condiment
Crustacean Consomé, Scallop Dumpling, Lovage



Buffer of Salads



Stuffed Beef with Truffle and Liver Duck, Porto Jelly



Buffer of seafood:
Dublin Prawns, Shrimps, Whelks, Oysters n°2 from Normandy, Crabs



Mature Cheeses from "Caséus" and Buffer of Breads,
Fruits Seasonal Chutney



Pâtisseries :

Christmas' puddings prepared by Mévéric Boutry, Chef Pâtissier and his team of pâtissiers:
Yule Logs, Sweets, Chocolates, Christmas' candies