

Rendezvous Christmas Day Lunch Menu 2011

12 noon - 5.00pm (last orders)

£49.00 per person for four courses
Children under 10 years of age £35.00 per person

Veloute of Roasted Pumpkin with Chestnut Creme Fraiche

Galantine of Duck and Foie Gras with a Grape and Pineau des Charentes Sauce

Tian of White Crab, Avocado and Tomato Chutney with a Quenelle of Brown Crab

Duo of Smoked Salmon and Salmon Rilletes served with Horseradish Cream and Mixed Herb Lettuce and Bellini

Baked Tarte Fine de Chevre with Onion Confit, Roast Plum Tomatoes and Pesto Sauce

Roast Portobello Mushroom Risotto with Basil, Creme Fraiche and Parmesan

Traditional Roast Turkey with Chestnut Stuffing, Chipolatas and Bacon served with Season Vegetables, Thyme Roast Potatoes and Cranberry Sauce

Grilled Fillet of Halibut with Parsnip Puree, Spinach and Red Pepper Beurre Blanc

Roast Pheasant, Savoy Cabbage, Carrot Puree, Pomme Parisian and Port Wine Sauce

Roast Sirloin of Beef, Haricot de Vert, Pomme Sarladaise and Bordelaise Sauce

Oyster Mushroom and Wild Mushroom Pithivier served with Roasted Sweet Potato Puree and Sauteed Baby Spinach

Traditional Christmas Pudding with Brandy Cream (or Custard)

Berry Compote with Blackcurrent Coulis and Vanilla Panacotta

Selection of Cheese

Coffee and Petit Fours

All prices are per person. All prices include VAT. A 10% gratuity will be added to your bill. A deposit of £20.00 per person is required. Whilst every effort is made to be extremely careful, it is with regret that we cannot guarantee any of our dishes to be free of nut traces. Any allergies please speak to the manager on duty.