



Restaurant Le Grand-Duc – Hôtel Les Trois Hiboux

New Year Buffet 2019
31 December 2019 dinner

Adult eat-all-you-can buffet, drinks not included

Time 6.30 pm: €49.00

Time 8pm: €49.00

Time 9.30pm: €59.00

Child eat-all-you-can buffet, drinks included: €29.00

Net price

The characters appear at all three sittings

STARTERS

Salad bar

Ewe's cheese cubes, soft goat's cheese cubes, roast chicken slices, diced bacon, tomato confit, pine nuts, croutons, radishes, crispy onion, poached eggs, cherry tomatoes, cucumber, carrots, green salad (mixed leaf, rocket, oak leaf lettuce)

Cold meats

Dried sausage, mountain ham, coppa, Perigourd duck foie gras terrine, wild boar and chestnut terrine

Home-made salads

Soissons bean salad (red pepper, green pepper, sun-dried tomato, lamb's lettuce pesto)
Green bean, smoked duck breast and Parmesan salad
Penne pasta salad with two kinds of salmon

Hot starters

Creamed cep mushroom soup

Seafood

Smoked salmon
Scallop and baby vegetable terrine
Small shellfish platter (whelks, shrimps, winkles)



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Prawns marinated in a curry sauce

Verrines

Creamy avocado and crab with citrus fruit
Foie gras pannacotta, fig chutney and gingerbread

Condiments

Mayonnaise, mustard, wholegrain mustard, ketchup, gherkins, pickled onions, citrus fruit vinaigrette, honey and ginger vinaigrette, red wine and shallot vinaigrette, chive salad cream, sunflower oil, olive oil, wine vinegar, balsamic vinegar, Xeres vinegar

HOT DISHES

Poultry

Capon with morel mushroom sauce and foie gras
Roast quail

Pork / wild boar

White pudding with summer truffle

Lamb

Confit of lamb shoulder

Fish

Coley steak, crayfish bisque coulis
Seafood hotpot with champagne sauce (scallops, salmon, mussels, cockles)

Hot dishes for children

Orecchiette pasta and sliced turkey gratin
Fish fillets
Coley fritters with spinach



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Vegetables

Grilled vegetables
New potatoes with Guérande salt and olive oil
Mashed kidney potatoes
Sautéed yellow and green courgettes
Pan-fried traditional vegetables

CHEESES

Assorted cheese platter (Tomme au foin, Brie de Meaux, Comté, Valençay, Crèvecœur, Maroilles)
Fruitcake and black cherry jam

DESSERTS

Madeleine bar

Rhubarb compote, strawberry compote, chocolate sauce, caramel sauce, whipped cream, fromage blanc, dulce de leche, grilled and sugar-coated almonds, chocolate chips, rum syrup, honey

Sweets

Country apple tart
Raspberry pannacotta verrine
Chocolate fondant cake
Speculoos cheesecake
Chocolate cream pot
Fromage blanc
Assorted mini-choux
Raspberry log
Chocolate log
Almond, fig, hazelnut and raisin biscuit

Fruit

Seasonal fruit basket
Fruit salad
Dates and dried fruit / fruit jellies