



## *Café des Amis Christmas Eve Menu 24 Dec*

3500 baht per person

### **Pre appetiser**

Roasted Snow Fish, Parmesan sauce or Duck, pork, cranberry & pistachio terrine

### **Appetizer choices:-**

*Creamed celeriac Soup infused with Bleu Cheese, walnut, tarragon oil. Toast*

Delicious mild Bleu D'Auvergne cheese soup

*Japanese scallops with pomegranate and cranberry, cauliflower purée, sweet Japanese Ikura and golden crispy parsnip*

*Foie gras cranberry and pistachio terrine*

Goose liver pate, onion marmalade, cranberry sauce, Sour dough crostini

### **Main course choices:-**

*Christmas Turkey Dinner with traditional trimmings*

Roasted turkey, Duck fat roasted potatoes, baked potato butter mash  
pork cranberry pistachio stuffing, roasted parsnips, baby carrot, red wine savoy cabbage,  
cauliflower cheese gratin, cranberry sauce, demi glace gravy sauce.

- Optional Yorkshire pudding

*Roasted Snow Fish with Caviar beurre blanc & leek sauce*

Sautéed leek, celeriac puree, butternut squash, creamed spinach.

*Christmas Beef Wellington*

Jacks Creek Beef Wellington, chestnut & spinach duxelles, duck fat roasted potatoes, parsnip,  
baked potato butter mash, celeriac puree, red wine demi glace sauce, caramelised baby carrot  
Optional Yorkshire Pudding

### **Dessert Choices:-**

*Deluxe Christmas Pudding Sundae!*

with layers of prune figgy cake, brandy cream, home made Christmas pudding ice cream  
topped off by rum-soaked raisins.

*Homemade Christmas pudding with Brandy crème sauce*

*Flourless Chocolate Brownie and ice cream and hot lava sauce*