



# Rustique

2023

## Menu de Noel

2 Courses £29.95 | 3 Courses £34.95

## Christmas Day Menu

3 Courses £89.95

[rustiquerestaurants.co.uk](http://rustiquerestaurants.co.uk)

Rustique Restaurant  
28 Castlegate  
York YO1 9RP  
01904 612 744

## Menu De Noël 2023

2 Courses £29.95 / 3 Courses £34.95

### Les Entrees

**Soupe Aux Légumes D'Hiver (Vegan)**  
Creamy vegetable soup served with crusty French bread

**Paté De Foie De Volaille**  
Chicken Liver Pate with dressed mixed leaves and a cranberry and port chutney

**Timbale De Saumon Fumé**  
Smoked salmon stuffed with a prawn & salmon mousse, served with mixed leaves

**Champignons Au Fromage Fumé (Vegetarian)**  
Button mushrooms in a smoked cheese sauce served with smoked paprika cheese straws

### Les Plats Principaux

**Paupiette De Dinde**  
Breast of turkey stuffed with a sage, onion and cranberry stuffing wrapped in bacon, served with roasted potatoes

**Confit De Canard**  
Slow roasted duck leg served with a rich plum sauce and dauphinoise potatoes

**Medaillons De Boeuf**  
Beef medallions with creamy mashed potato and a bourguignon sauce

**Saumon En Croûte**  
Salmon fillet wrapped in puff pastry, served with buttered new potatoes and a lemon and caper sauce

**Poivron Farci (Vegan)**  
Stuffed red pepper with Mediterranean roasted vegetable bulgur, served with Provençale sauce

### Desserts

**Gâteau De Noël**  
Christmas pudding served with brandy sauce

**Tarte Au Chocolat**  
Chocolate tart with vanilla ice cream

**Tarte Tatin**  
A classic French apple tart served with vanilla ice cream

**Sélection De Fromages Français**  
A selection of French cheeses served with crackers and winter chutney

## Christmas Day Menu 2023

3 courses £89.95

### Les Entrees

**Velouté De Courge À La Châtaigne (Vegan)**  
Butternut squash and roasted chestnut soup

**Terrine De La Ferme**  
Potted farmhouse Terrine with toasted sourdough and real ale chutney

**Saumon Gravlax À La Betterave Et Vodka**  
Salmon cured with beetroot and Vodka, served on blinis with rocket salad & grated horse radish

**Vols-au-vent Aux Champignons (Vegetarian)**  
Pan fried mushrooms, served with a creamy spinach & cheese sauce in a puff pastry case

### Les Plats Principaux

**Magret De Canard**  
Pan fried duck breast served with dauphinoise potatoes and a dark cherry sauce

**Filet De Boeuf**  
Fillet steak with roasted potatoes, tender stem broccoli, and a forest mushroom and black garlic sauce

**Paupiette De Dinde**  
Breast of turkey, stuffed with sage, onion and cranberry stuffing, wrapped on bacon and served with roasted potatoes, sautéed sprouts and pigs in blankets

**Lotte De Mer**  
Monkfish stuffed with a sun blushed tomato stuffing, wrapped in Parma ham and served with a crayfish and pea veloute

**Poivron Farci (Vegan)**  
Stuffed red pepper with Mediterranean roasted vegetable bulgur, served with Provençale sauce

### Dessert

**Gâteau De Noël**  
Christmas pudding served with brandy sauce

**Tarte Au Chocolat**  
Chocolate tart with vanilla ice cream

**Tarte Aux Poires Et Amandes**  
Pear and almond tart served with Crème Anglaise

**Sélection De Fromages Français**  
A selection of French cheeses served with crackers and winter chutney

# Pre Orders



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Guest name	Starters				Mains					Desserts			

A £10 deposit is required for all Christmas bookings.  
This will be redeemed against the price of the meal on the day of the party.  
This deposit is refundable up to seven days before the booking date for cancellations.

Please inform your server if you have any specific dietary requirements or allergies.  
Some items on the menu can be made gluten-free with prior notice.