

MENU DE NOËL

TWO COURSES 29.95

THREE COURSES 34.95

Les Entrées

Soupe aux Légumes D'Hiver Vg

Creamy vegetable soup served with crusty French bread

Paté de Foie de Volaille

Chicken Liver Paté with dressed mixed leaves served with a cranberry and port chutney

Champignons au Fromage Fumé V

Pan fried mushrooms cooked in a smoked cheese sauce, on toasted sourdough

Salade de Crevettes

A classical prawn cocktail; crisp lettuce, topped with juicy prawns and Mary Rose sauce

Les Plats Principaux

Paupiette de Dinde

Breast of turkey with a sage and onion stuffing, wrapped in bacon, with roasted potatoes

Confit de Canard

Slow roasted duck leg served with dauphinoise potatoes and a dark cherry sauce

Loup de Mer

Pan fried sea bass, served on buttered new potatoes, with a leek and white bean sauce

Medallions de Boeuf

Beef medallions with creamy mashed potato and a bourguignon sauce

Tarte aux Légumes Vg

Tartlet of Moroccan-spiced butternut squash, flame grilled romesco peppers and vegan Greek cheese, served with new potatoes

Desserts

Gâteau de Noël

Christmas pudding served with brandy sauce

Tarte aux Piores et Amandes

Pear and almond tart, served with crème Anglaise

Tarte Au Chocolat Vg* Gf

A rich gluten free tart, served with vanilla ice cream (vegan on request)

Sélection De Fromages Français

A selection of French cheeses served with crackers and a winter chutney

CHRISTMAS DAY

THREE COURSES 99.95

Les Entrées

Soupe de Carottes aux Epices Vg

Spiced winter carrot and sweet potato soup

Terrine de Jambon

Ham hock terrine with pea panacotta, toasted sourdough and a piccalilli dressing

Salade de Saumon Fumé et Avocat

Smoked salmon with an avocado cream, wild rocket, lemon oil, cracked black pepper & cumin bread croutons

Champignons Portobello Sauce Mornay

Slow roasted portobello mushrooms, topped with baby spinach and a rich mornay sauce

Les Plats Principaux

Paupiette de Dinde

Breast of turkey with a sage and onion stuffing, wrapped in bacon, served with roasted potatoes, sautéed sprouts and pigs in blankets

Carré d'Agneau

Roasted rack of lamb, served with a pulled lamb croquette, sticky red cabbage and red wine reduction

Fillet de Boeuf

Fillet steak, hand cut chips and tender stem broccoli, with a forest mushroom and black garlic sauce

Flétan au Four

Pan roasted halibut, served with a parsnip and sweet potato gratin, fine green beans and herb butter

Tarte aux Légumes Vg

Tartlet of Moroccan-spiced butternut squash, flame grilled romesco peppers and vegan Greek cheese, served with new potatoes

Desserts

Gâteau de Noël

Christmas pudding served with brandy sauce

Profiteroles au Praliné

Giant profiteroles filled with praline cream, rolled in chocolate and topped with almond shards

Cheesecake à la Vanille cuit au Four

Baked vanilla cheesecake, served with a winter berry compote

Tarte Au Chocolat Vg* Gf

A rich gluten free tart, served with vanilla ice cream (vegan on request)

Sélection de Fromages Français

A selection of French cheeses served with crackers and a winter chutney

V Vegetarian Vg Vegan Gf Gluten-free

NEW YEAR 2025

THREE COURSES 49.95

Les Entrées

Soupe de Céleri-rave Vg

Celeriac soup with white truffle oil, served with warm French bread

Magret de Canard Fumé

Smoked duck breast with blood orange, mixed leaves and a raspberry vinaigrette

Timbale de Saumon Fumé

Smoked salmon parcel filled with a crayfish and salmon mousse, served on mixed leaves with a sharp lemon dressing

Rillettes de Porc

Pork rillettes with spiced pear chutney and toasted sourdough

Les Plats Principaux

Suprême de Poulet

Corn fed chicken suprême with fondant potato creamed leeks and a course grain mustard sauce

Médallions de Boeuf

Medallions of beef on crushed new potatoes and pepper sauce

Filets de Daurade Poêlés

Pan fried filets of bream served with boulangère potatoes and a seafood fricassée

Épaule d'Agneau Confité

Slow cooked lamb shoulder served on butternut squash purée with a tomato and mint sauce

Tarte aux Légumes Vg

Moroccan spiced vegetables and pulses in a Feuilles de brick tartlet with Parisian potatoes roasted vine tomato sauce.

Desserts

Profiteroles au Praliné

Giant profiteroles filled with praline cream, rolled in chocolate and topped with almond shards

Cheesecake à la Vanille cuit au Four

Baked vanilla cheesecake, served with a winter berry compote

Fondant au Chocolat Vg*

A rich chocolate fondant, served with chocolate sauce and vanilla ice cream (vegan on request)

Sélection de Fromages Français

A selection of French cheeses served with crackers and a winter chutney

PRE ORDERS

Guest name	Starters				Mains					Desserts			

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Rustique Restaurant
 28 Castlegate
 York YO1 9RP
 01904 612 744

*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 7 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.**

