

## 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 Poires 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'S EVE

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 Confitée**

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			

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

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.**

