

## MENU DE NOËL

2 COURSES £31.95  
3 COURSES £36.95

### Les Entrées

#### Soupe De Carottes Et Patates Douces **Vg**

Carrot and sweet potato soup served with crusty French bread

#### Pâté De Foie De Volaille

Chicken liver paté, served with French bread and cranberry chutney

#### Timbale De Saumon Et Crevettes

Timbale of smoked salmon, stuffed with a salmon and prawn mousse. Served with dressed leaves

#### Fromage De Chèvre Fouetté

Whipped goat's cheese on a winter salad, drizzled with spiced honey

### Les Plats Principaux

#### Paupiette De Dinde

Roast turkey paupiette stuffed with sage and onion stuffing, wrapped in bacon, served with sautéed sprouts and roasted root vegetables

#### Boeuf Bourguignon

Slow braised beef chunks cooked in red wine with carrots, bacon and button onions and mushrooms, served on creamy mashed potatoes

#### Poitrine De Porc Rôtie Au Cidre

Mulled cider roasted pork belly, pulled pork croquette and apple purée

#### Suprême De Cabillaud Au Four

Oven roasted cod suprême on a bed of buttered new potatoes with a rich cheese sauce

#### Pithiviers De Panais

#### Pommes Et Champignons **Vg**

Parsnip, apple and forest mushroom Pithivier, parmentier potatoes and vegan gravy

### Desserts

#### Gâteau De Noël

Classic Christmas pudding with brandy sauce

#### Sticky Toffee Pudding À La Poire Et Au Gingembre

Pear and ginger sticky toffee pudding with caramel and vanilla ice cream

#### Tarte Au Chocolat Et Caramel

A chocolate tart with layers of caramel, topped with a chocolate ganache and caramel ice cream (**Vg on request**)

#### Plateau De Fromage

A selection of regional cheeses from France with crackers and chutney

## CHRISTMAS DAY

3 COURSES £110

### Les Entrées

#### Velouté De Céleri-Rave Et Truffe Blanche **Vg**

Celeriac and white truffle oil soup, served with French bread

#### Coquille Saint-Jacques

Scallops in a white wine sauce, topped with creamy mashed potato and baked until golden

#### Terrine De Jarret De Porc

Ham hock terrine, honey grain mustard and petit pois, served on sour dough

#### Terrine De Betterave Au Fromage Frais **Vg**

Beetroot and vegan soft cheese terrine with French bread

### Les Plats Principaux

#### Paupiette De Dinde

Roast turkey paupiette stuffed with a sage and onion stuffing, wrapped in bacon and served with sautéed sprouts and roasted root vegetables

#### Selle D'Agneau Rôtie

Roasted rump of lamb, served with a root vegetable delicie and a black garlic sauce

#### Entrecôte De Boeuf

Pan fried sirloin of beef cooked to your liking, served with hand cut chips and bordelaise sauce

#### Saumon Rôti

Roasted salmon served with parmentier potatoes and a bouillabaisse sauce

#### Pithiviers De Panais, Pommes Et Champignons **Vg**

Parsnip, apple and forest mushroom Pithivier, served with garlic roasted potatoes

### Desserts

#### Gâteau De Noël

Classic Christmas pudding with brandy sauce

#### Cheesecake Au Four

Baked vanilla cheesecake, served with winter berries and clotted cream ice cream

#### Tarte Au Chocolat Et Caramel

A chocolate tart with layers of caramel, topped with a chocolate ganache and caramel ice cream (**Vg on request**)

#### Tarte Aux Noix De Pécan

Pecan pie, served with vanilla ice cream

#### Plateau De Fromage

A selection of regional cheeses from France with crackers and chutney

## NEW YEAR'S EVE

3 COURSES £60

### Les Entrées

#### Soupe De Tomates Au Basilic **Vg**

Vine tomato and basil soup

#### Cocktail De Crevettes À L'Avocat

Classic cocktails of prawns and avocado with lettuce and Marie Rose sauce

#### Terrine De Campagne Classique

Classic country terrine, served with chutney and French bread

#### Carpaccio De Boeuf

Beef carpaccio with a horse radish cream, rocket and parmesan

### Les Plats Principaux

#### Paupiette De Poulet

Corn fed chicken stuffed with spinach, pine nut and boursin, wrapped in Parma ham and served in a white wine and thyme sauce

#### Filet De Boeuf

Pan fried fillet of beef, served with truffle and parmesan chips and a wild mushroom and black garlic sauce

#### Dorade En Papillote

Black bream cooked en papillote, with peppers, ginger and white wine sautéed new potatoes

#### Médallions De Filet Mignon

Pork fillet medallion cooked with apples and Calvados, on fondant potatoes

#### Pithiviers Aux Poivrons Rôtis

Smoked goat's cheese and roast pepper Pithivier served with buttered, minted new potatoes

### Desserts

#### Cheesecake Au Four

Baked vanilla cheesecake, served with winter berries and clotted cream ice cream

#### Tarte Au Chocolat Et Caramel

A chocolate tart with layers of caramel, topped with a chocolate ganache and caramel ice cream (**Vg on request**)

#### Plateau De Fromage

A selection of regional cheeses from France with crackers and chutney

#### Pain Perdu

Bread and butter pudding with crème anglaise



# Pre Orders

GUEST NAME	STARTERS				MAINS					DESSERTS			

**Rustique Restaurant**  
28 Castlegate  
York YO1 9RP  
01904 612 744  
[rustiquerestaurants.co.uk](http://rustiquerestaurants.co.uk)

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.

