



Ramon's



Christmas

DAY MENU - 59 PP

- 5 COURSE MEAL -

Mise en Bouche

Starter

COQUILLES SAINT-JACQUES

Seared scallops with chorizo, pea purée and a whisky cream sauce

FOIE GRAS

Rich, buttery and delicate duck liver cooked in cognac, served with toasted brioche and fig chutney

CHAMPIGNONS (V)

Mushrooms infused in Madeira sauce, served with celeriac remoulade and thyme

Mains

CHEVREUIL

Pan fried rump of venison cured in Roquefort cheese, served with parsnip purée and red wine jus

PAUPIETTE DE DINDE

Roasted turkey breast stuffed with onion, mushroom and sage, served with honey roasted parsnips, carrots, Brussels sprouts, roasted potatoes, pigs in blankets and thyme jus

DORADE

Pan fried fillet of sea bream, served with truffle oil infused leeks, roasted potatoes and a beurre blanc sauce

RÔTI DE COURGE MUSQUÉE

Roasted butternut squash filled with sautéed leeks and mushrooms topped with goji berries, served with champagne and coconut cream sauce alongside a black olive tapenade

Desserts

CHOCOLAT FONDANT

Gently folded chocolate fondant with a warm gooey middle, dried raspberries and salted caramel ice cream

TRIO OF DESSERTS

Crème brûlée, Chocolate tort and clafoutis

RUM INFUSED ROASTED PINEAPPLE

Pineapple carpaccio flavoured with mint and lime, pineapple jelly and a scoop of vanilla ice cream

CHEESE BOARD (SHARING FOR 2)

A selection of cheese, served with crackers and a homemade apple and pear chutney

(V) - VEGETARIAN (GF) - GLUTEN FREE VEGAN DISHES ON REQUEST

12.5% optional service charge will be added on parties of 4 or more

