



Ramon's



Christmas PARTY MENU

2 COURSES 19.9 | 3 COURSES 24.9

Starter

PASTRY BASKET (V)

Sautéed seasonal mushrooms in cep and garlic sauce in a vol-au-vent

HOME CURED SMOKED SALMON SLICES

Home cured smoked salmon with capers and lemon crème fraîche & melba toast

MINI CAMEMBERT (V)

Deep fried mini Camembert, blackberry sauce and rocket

VENISON TERRINE BRÛLÉE

Homemade fig chutney with toasted sourdough bread, balsamic reduction

Mains

CONFIT DE CANARD

Crispy slow cooked duck leg with dauphinoise potatoes and blackberry sauce

STEAK FRITE

35 day aged succulent rump steak with French fries and roasted tomatoes

TURKEY PAUPIETTE

Roasted turkey breast wrapped with onions, mushroom and sage; served with honey roasted parsnips, carrots, brussels sprouts, roasted potatoes, pigs in blanket and thyme jus

HOME CURED FILLET OF SALMON

Homemade Ratatouille, garlic roasted Charlotte potatoes and salsa verde

LEGUME BRETON (V)

Leeks, mushrooms, courgettes cooked in white wine, cream and herb sauce, served with wholegrain mustard mashed potato

Desserts

CHOCOLAT FONDANT

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

DUO CRÈME BRÛLÉE

Classic vanilla custard and Cointreau crème brûlée

FRUIT TART

Puff pastry layered with seasonal fruits and cream

COUP DE ROUGE

Warm red fruit coulis with vanilla ice cream

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

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

