CHÂTEAU ROYAL
CHRISTMAS DINNER

Amuse

-

Liver & Brioche
Poultry liver pâté, toasted pepper brioche, and braised apple with Vin Santo

-

Turbot & Truffles
Velvety Périgord Truffle Sauce and Alliums

-

Veal & Celeriac
Fillet, Cheek and Tongue of Milk-Fed Veal, Celeriac Boulangère and Rich Veal Jus

-

Plum & Pine
Prune Plum and Tarragon Tart, Pepper Ice Cream and Pine Cone Syrup

-

Petit Four

167€

Please let us know at the time of your reservation if you have any food intolerances, allergies, or special dietary requests. Prices include sales tax.

CHÂTEAU ROYAL

CHRISTMAS DINNER
VEGETARIAN

Amuse

-

Wild Mushroom & Brioche
Poultry Liver Pâté, Toasted Pepper Brioche and Braised Apple with Vin Santo

-

Chicory & Truffle
Stuffed and Confit Chicory, Velvety Périgord Truffle Sauce and Alliums

-

Celeriac & Carrot
Celeriac Boulangère, Glazed Carrots and Beetroot Jus

-

Plum & Pine
Prune Plum and Tarragon Tart, Pepper Ice Cream and Pine Cone Syrup

-

Petit Four

167€

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