

## 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.

