New Year 2027

ENTRÉE

LET'S BEGIN WITH A GLASS OF PROSECCO!

AMUSE BOUCHE

SMOKED SALMON BLINI, CRÈME FRAÎCHE,
LEMON PEEL & CHIVES.

STARTERS

- ROAST CHESTNUT SOUP, CRÈME DE BRIE & AROMATIC HERBS
- PEAR TART WITH ROQUEFORT, WALNUT & SAUTÉED SORREL

OR ST. JACQUES SCALLOP.

MAIN COURSE

ROASTED TURKEY, CHESTNUT AND SAFFRON PILAF
OR
GRILLED SALMON & ROASTED BABY POTATO SALAD.

CHEESE SELECTION

SELECTION OF LOCAL, INTERNATIONAL CHEESES
& FRENCH DRESSING SALAD.

DESSERT

TRADITIONAL PUMPKIN PIE
COFFEE OR TEA, TURKISH DELIGHT OR CHOCOLATE.

200 € PER PERSON

VAT AND SERVICE CHARGE INCLUDED

GEORGES
GALATA