

The header features a collection of stylized Christmas ornaments and snowflakes. There are four round ornaments: two green and two with multi-colored patterns (one brown/orange and one pink/red). Several snowflakes of different sizes and designs are scattered around the ornaments. A central black rectangle contains the word "AUBAINE" in white, bold, sans-serif capital letters.

# AUBAINE

## Private Dining Menus Winter 2015



# AUBAINE



## Cold Canapés



Beef carpaccio on a chive blinis with truffle oil and parmesan

Rustic wild mushroom bruschetta (v)

Home cured Gravavlax topped with sour cream and keta caviar on a dill blinis

Rosemary and tomato bruschetta topped with Parma ham and manchego

Aberdeen Angus beef tartare with crème fraîche on a game chip

Marinated chicken wrapped in prosciutto on skewers with a lemon  
and chive mayonnaise

Crushed broad bean with lemon, flat leaf parsley and garlic bruschetta (v)

Spring onion pancakes filled with marinated chicken

Roasted pork belly on a Parsnip scone, blush pear chutney and  
crackling powder with dried sage

French goat's cheese and slow roasted tomato on a sesame seed biscuit  
with sweet tomato chutney (v)

Smoked salmon blinis with crème fraîche and caviar

Roasted Mediterranean vegetables, buffalo mozzarella and  
homemade pesto bruschetta (v)

Tuna tartare with lime crème fraîche served on a bagel crisp

Seared tuna with spicy cress and radish served on a chop stick

Pea and mint tartlet topped with creamy feta (v)

Smoked chicken, avocado and mango salad on a tortilla croute with  
crème fraîche and coriander

£2.50 each

A discretionary service charge of 12.5% will be added to your bill



# AUBAINE



## Hot Canapés



Skewers of beef with a salt and pepper crust and fresh herb mayonnaise

Garlic, chilli and lime marinated chicken skewers with a crème fraîche,  
lemon grass and chilli dip

Cod and spinach beignets with a parmesan crumb and saffron mayonnaise

Shredded braised short rib tartlet with truffle hollandaise

Pan fried scallops with a tomato and vanilla fondue

Beetroot and red onion tarte tatin topped with buffalo mozzarella (v)

Lamb shepherd's pie croquette with a red onion dip

Mini brioche filled with smoked haddock topped with  
soft boiled quail egg, hollandaise

Goujons of breaded lamb breast in a parmesan crust with minted gremolata

Triple cooked chunky chips with parmesan and truffle (v)

Crispy goujons of chicken in a macadamia nut crust with a spicy  
mango and crème fraîche dip

Mini steak and triple cooked chip on a skewer with Béarnaise

Goujons of Pollack with homemade tartare

Confit of lamb shoulder, crisp potato and red currant compote

Mini sausage rolls with crackling puff pastry

Baby brioche filled with wild mushrooms and lemon hollandaise (v)

£2.50 each

A discretionary service charge of 12.5% will be added to your bill



# AUBAINE

## Menu 1 £32

Chestnut velouté with girolle mushrooms

Aubaine spiced cured salmon, heritage beetroot salad

Smoked chicken & wild mushroom bruschetta with  
red wine sauce, poached egg

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Gnocchi with roast butternut squash, parmesan & sage butter

Pan fried seabream, creamed leeks & crushed potatoes

Ox cheeks braised in red wine, seasonal mushrooms, pomme purée & kale

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Pistachio & black cherry macaroon

Chestnut & dark chocolate tart

Chocolate Assiette

*Chocolate cream & apricot compote, hazelnut & dark chocolate truffle,  
rum & raisin square*

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Cheese board – selection of French cheeses  
£9 per person

Filter coffee, florentines  
£3.50 per person

A discretionary service charge of 12.5% will be added to your bill



# AUBAINE

## Menu 2 £38

Brie & potato pithivier, truffle dressing

Aubaine spiced cured salmon, salmon tartare & lemon gel

Duck rillettes, prune purée, orange & chicory salad

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Pearl barley, wild mushrooms & truffle oil risotto

Roast stone bass, braised fennel, celeriac purée, saffron  
& preserved lemon beurre blanc

Ballotine of turkey rolled in Alsace bacon, chestnuts,  
buttered cabbage & confit potatoes

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Bûche de Noël chocolate

Aubaine Christmas pudding, crème anglaise

Mogador

*Génoise sponge, cherry jelly, chocolate mousse*

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Cheese board – selection of French cheeses  
£9 per person

Filter coffee, florentines  
£3.50 per person

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# AUBAINE



## Menu 3 £45

Goat's cheese rolled in walnuts, heritage beetroot salad, pickled blackberries

Tart of crab & tuna tartare, avocado cream & seasonal salad

Pan fried foie gras with roasted apples, calvados & sourdough bread

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Ravioli of mushrooms, porcini broth, truffle oil & aged parmesan

Baked halibut, pearl barley & wild mushroom risotto, Bordelaise sauce

Roast duck breast, shredded confit duck leg, braised  
red cabbage & cèpes purée

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Fresh fruit savarin, mascarpone Chantilly

Pistachio & raspberry panna cotta

Bûche de Noël noisette

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Cheese board – selection of French cheeses  
£9 per person

Filter coffee, florentines  
£3.50 per person

A discretionary service charge of 12.5% will be added to your bill