



# Château de Fère

★★★★★ HOTEL & SPA



## New Year's Eve Menu

A flute of Champagne Schlessers 1999

*Amuses bouches*



Langoustine Raviole, Citrus Sauce, Ricotta & Langoustines Dumplings

*Jurançon Chant des vignes 2017*



Seared Duck Foie gras Scallops, Lentils from the Champagne region, Truffle Consommé

*Jurançon Quintessence du petit Manseng domaine Cauhapé 2010*



Oyster stuffed Sole Filet from the Normandy coast, tangy Bulgur laced with Spinach gravy

*Entre-2-mers*



Salers' Smoked beef, Truffled Chinese Artichoke and creamed Chickpeas

*Marquis d'Alesme Magnum or equivalent*



Cheese Trio in a variation of three textures

*Marquis d'Alesme Magnum or equivalent*



Chocolate and pink Praline Dome, pink Reims biscuit, Praline Mousse, Chocolate Sauce

*Champagne, Special Vintage*



Complimentary flute of Schlessers 1999 Champagne and Firework display

*Delicacies*



*An evening of dance and music, animated by a Jazz band trio*

**Menu per person - 270€**

