



PERRIER JOUET SUITE MENU

£35 PER HEAD

Chefs pork liver pate - festive chutney

Homemade vegetable soup enhanced with garden herbs

Beetroot cured gravalax of salmon, dill mustard dressing

Fan of honeydew melon, with iberico Jamon

Whole roast sirloin of beef, enriched with Dijon mustard.

Served with roast potatoes and a asselite of vegetable, red wine shallot jus

Slow roast Welsh lamb,

served on a bed of roasted veg, garlic and rosemary jus

Grilled escalope of Pembroke turkey,

homemade pigs in blankets and traditional festive vegetable, red wine jus

Grilled Salmon fillet,

served on a panache of vegetables sauce hollandaise, enriched with fresh tarragon.

Chefs home Vegan Nut roast,

sauce Provencal garnished with freshly grilled asparagus

Raspberry and white chocolate roulade

Rich chocolate brownie

Homemade vanilla crème brulee



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