



# CHRISTMAS MENU 2017

**0208 964 5511 – [INFO@MADAMEGAUTIER.COM](mailto:INFO@MADAMEGAUTIER.COM)**

Once you have made your choices from our Christmas Menu,  
you can place your order with us up until Monday 11th December.  
You can do this at any one of our markets, via phone or by email.

We shall be making home deliveries  
on Friday 22nd and the morning of Saturday 23rd.

You may also collect from our Kitchen in NW10 up until 2pm on the 23rd.

All of our Turkeys and dishes are freshly prepared  
& once delivered will keep beautifully for up to 5 days refrigerated,  
to be enjoyed over the festive period!

For any special requirements, please contact us & we shall endeavour to be of assistance.

*Joyeux Noël*





## CHRISTMAS SELECTION

FREE RANGE BRONZE TURKEY	
WHOLE	£19.50/kg
BONELESS	£24.50/kg
with "À L' ANCIENNE STUFFING" - Our famous sage, parsley, onion, garlic, butter and bread stuffing	(Price incl turkey)
WHOLE	£23.50/kg
BONELESS	£28.50/kg
BONELESS GAMMON JOINT - Honey, Dijon mustard & orange glazed ham decorated with cinnamon stick, cloves & thyme	£13.50/kg
JUS ROTI - French roast gravy with red wine	£5.00
Our Turkeys are delivered ready to roast in a foil tray, on a bed of root vegetables, butter & French herbs.	

## TRAITEUR SELECTION

FOIE GRAS MAISON	£21.00/100g
Fresh duck liver terrine with Armagnac & Port.	
JARRET DE PORC (serves 2 to 3)	£14.00
Honey and Dijon mustard glazed ham hock.	
BOEUF BOURGUIGNON (serves 2)	£15.00
Classic beef & red wine casserole with smoked bacon, roasted mushrooms and button onions.	
BALLOTINE DE PINTADE (serves 2 - can be ordered to serve more)	£19.50
Ballotine of guinea-fowl stuffed with a rich truffle & mushroom mousseline centre, served with a rich red wine jus.	
GRATIN D'HIVER (serves 2)	£13.00
Roasted forest mushrooms, leeks, spinach & tomato with braised lentils and a brioche, cheese & herb crust. (v)	
POMMES FONDANTES (serves 4)	£15.00
Potatoes slow-roasted in duck fat with garlic and herbs	
ROASTED VEGETABLES (serves 4)	£15.00
Carrots, butternut squash, swede, parsnip, celeriac coated in Dijon mustard, red onion, and baby spinach, with garlic, thyme and rosemary.	
CHOU ROUGE (serves 4)	£15.00
Braised red cabbage with butter, herbs and slow roasted apple.	
CHOUX DE BRUXELLES (serves 4)	£15.00
Shredded and steamed Brussel sprouts cooked with cream & roasted chestnuts.	

## DESSERT SELECTION

BUCHE DE NOEL (serves 6/10) - Classic Decorated Yule Log; chocolate sponge, orange brandy & butter cream, dark choc ganache	£45.00
CLASSIC FRENCH TARTE AU CITRON (serves 8/10)	£30.00