



CANAPÉS

£2.⁵ per item
Min. order 10 per type

FISH

Smoked salmon blini, crème fraîche, dill
Mini quail's egg & smoked salmon royale, hollandaise
Sea bream ceviche in a cucumber cup
Seared tuna, mango salsa
Harissa king prawn & cucumber skewer
Cod goujons, aioli
Mini crab cakes, harissa mayonnaise

MEAT

Serrano ham & balsamic fig skewer
Toulouse sausage roll, honey mustard
Beef carpaccio, Parmesan & truffle on toast
Lemon chicken skewer, lime aioli
Fried spicy meatball, tomato chutney
Mini marinated chicken & pesto brioche
Serrano ham, wild mushroom & soft-poached quail's egg bruschetta
Spicy lamb merguez & roast pepper skewer, harissa mayonnaise
Mini Aubaine burger, truffle mayonnaise suppl. £1

VEGETARIAN

Heritage tomato, basil & feta bruschetta v
Truffle arancini v
Crispy Camembert & honey mustard v
Wild mushroom & soft-poached quail's egg bruschetta v
Turmeric & smoked paprika cauliflower v

v = vegetarian

Please let us know if you have any allergies or intolerances. Whilst we take care to minimise the risk of cross-contamination in our kitchens, we cannot guarantee the absence of allergens in any of our dishes.

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SET MENU 1

3 courses £38pp

STARTERS

Smoked salmon blinis

Avruga caviar, watercress

Beef carpaccio

Chestnut & walnut salad, Parmesan, truffle oil

Roast butternut squash salad v

Toasted hazelnuts, truffle & honey dressing

MAINS

Black truffle & porcini risotto

Chestnut crumble, aged Parmesan

Pan fried seabass

Crushed celeriac & broccoli stem, caper & brown butter sauce

Roasted duck breast

Mashed potato, wilted spinach, orange sauce

DESSERTS

Lemon cake

Lemon sorbet, raspberry coulis, crushed almonds

Classic chocolate Christmas log

CHEESE

£9 per person

Selection of festive cheeses, chutney, crackers, fruit

VEGETABLE PLATTER

£16 per platter (serves four)

Broccoli • Brussels sprouts, Alsace bacon, chestnut • Braised red cabbage v

POTATOES

£16 per portion (serves four)

French fries and sweet potato fries or Roast potatoes and truffle mashed potato

v - vegetarian

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SET MENU 2

3 courses £45pp

STARTERS

Salmon tartare & fresh crab duo

Lemon gel

Duck parfait

Gingerbread crust, pickled blackberries, seigle bread

Burrata v

Burnt orange, pistachio, pomegranate, honey & balsamic dressing

MAINS

Black truffle tortellini v

Truffle cream

Salmon fillet

Crayfish, braised leeks, lobster cream

Roast turkey breast

Stuffing, braised cabbage, roast potatoes, truffle cream sauce

DESSERTS

Lemon cake

Lemon sorbet, raspberry coulis, crushed almonds

Apple tarte tatin

Cinnamon ice cream, vanilla custard

Classic chocolate Christmas log

CHEESE

£9 per person

Selection of festive cheeses, chutney, crackers, fruit

VEGETABLE PLATTER

£16 per platter (serves four)

Broccoli • Brussels sprouts, Alsace bacon, chestnut • Braised red cabbage v

POTATOES

£16 per portion (serves four)

French fries and sweet potato fries or Roast potatoes and truffle mashed potato

v - vegetarian

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SHARING PARTY MENU

3 courses £40pp

STARTERS

Smoked salmon platter

Cucumber & radish salad

Duck parfait

Onion marmalade, seigle bread

Roast beetroot salad v

Baked goats cheese crottin, walnuts, pomegranate

MAINS

Black truffle & porcini risotto

Chestnut crumble, aged Parmesan

Salmon fillet

Braised leeks, chervil & chive beurre blanc

Roast turkey breast

Stuffing, braised cabbage, truffle cream sauce

DESSERTS

Apple tarte tatin

Cinnamon ice cream, vanilla custard

Classic chocolate Christmas log

CHEESE

£9 per person

Selection of festive cheeses, chutney, crackers, fruit

VEGETABLE PLATTER

£16 per platter (serves four)

Broccoli • Brussels sprouts, Alsace bacon, chestnut • Braised red cabbage v

POTATOES

£16 per portion (serves four)

French fries and sweet potato fries or Roast potatoes and truffle mashed potato

v = vegetarian

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