

New Year's Eve

MENU

Starters

CRUMB FRIED BRIE ~ Cranberry Dressing & Salad

BEETROOT CARPACCIO ~ Goat Cheese, Walnut Dressing

BROCCOLI & STILTON SOUP ~ Served with Garlic Croutons

GRILLED SPICED CHICKEN ~ Mango Salsa, Mint Yogurt Dressing

TRIO OF SEAFOOD ~ Scallops, Tiger Prawns, Grilled Spiced salmon, Samphire Fritters - Sauce Vierge

Main Course

CHICKEN BREAST ~ Stuffed with Wild Mushroom, Roasted Root Vegetables, Green Beans & Creamy Mushroom Sauce

PAN-FRIED SEA BASS ~ Tiger Prawns, Samphire, Sauted Potatoes & Saffron Cream Sauce

SIRLOIN OF BEEF ~ Chips, Mushrooms, Grilled Tomato, Peppercorn Sauce

SPINACH & RICOTTA CANNELLONI ~ Served with Mixed Salad Leaves

LAMB SHANK ~ Mash Potatoes, Green Beans & Red Wine Jus

Dessert

FRESH FRUIT SALAD ~ Mango Sorbet

CHOCOLATE & ALMOND CAKE ~ Strawberry Ice cream

STICKY TOFFEE PUDDING ~ Vanilla Ice cream, Toffee Sauce

MANGO AND PASSION FRUIT CHEESECAKE ~ Raspberry Coulis

SELECTION OF CHEESES, GRAPES, CELERY, CHUTNEY & BISCUITS

08.00 PM ~ 01.00 AM

LIVE DJ

3 COURSE £85.00 PER PERSON