

# NEW YEAR'S EVE 2017

## CANAPÉS

SMOKED SALMON & CREAM CHEESE  
BEETROOT & GOAT CHEESE  
PEAR, CAMEMBERT, & PROSCIUTTO WRAPS  
HAM & BLUE CHEESE CROQUETTE  
ROASTED BALSAMIC GLAZED CHERRY TOMATO & PESTO  
STUFFED COURGETTE ROLLS

## STARTERS

PAN FRIED KING SCALLOPS SERVED WITH CAULIFLOWER PUREE, CRISPY PROSCIUTTO, FINISHED WITH CAPER VINEGRAITE  
GRILLED ASPARAGUS WRAPPED IN SMOKED BACON, SERVED WITH POACHED EGG & A LIME HOLLANDAISE SAUCE  
DEEP FRIED BRIE COATED IN BREAD CRUMBS, SERVED WITH A TOASTED BAGUETTE & TOMATO SALSA, FINISHED WITH LEMON & GINGER DRESSING  
SMOKED HADDOCK, LEEK & MATURE CHEDDAR FISHCAKE, SERVED WITH A SWEET CHILLY MAYONNAISE, MIXED LEAVES, FINISHED WITH CHIVE OIL

## SORBET

BLOOD ORANGE  
BLACK CHERRY & ALMOND  
PASSION FRUIT

## MAIN COURSES

PARMESAN & BASIL CRUSTED SALMON SERVED WITH PARSNIP PUREE, SWEET POTATO FONDANT FINISHED WITH A BEURRE BLANC SAUCE  
ROASTED BUTTERNUT SQUASH & SUN DRIED TOMATO RISOTTO SERVED WITH PARMESAN CRISPS & ROASTED WALNUTS  
VENISON STEAK SERVED WITH BRAISED RED CABBAGE, MASH POTATO FINISHED WITH WILD MUSHROOM SAUCE  
CHICKEN BREAST ROLLADE WRAPPED IN PROSCIUTTO STUFFED WITH RICOTTA CHEESE & SPINACH SERVED WITH CARROT PUREE, SAUTÉED NEW POTATO, FINISHED WITH A GARLIC CREAM SAUCE

## DESSERTS

HOME MADE CHOCOLATE LAVA CAKE SERVED WITH CHOCOLATE SAUCE & VANILLA ICE CREAM  
BANOFFEE CHEESE CAKE SERVED WITH BANANA CRISPS & BLUEBERRY SAUCE  
CLASSIC CREME BRULEE WITH SEASONAL BERRIES

## COFFEE & MINCE PIES