

NEW YEAR'S EVE SUPPER

Soup in a Cup

Pan Seared Scallops Rockefeller Gratin with a Spinach & Italian Smoked Cheese Cream Sauce

Asian Style Brisket Beef Salad with Mango Salsa

Smoked Salmon & Atlantic Prawn Marie Rose Cocktail served with Wholemeal Bloomer

Bang Bang Coated Cheese & Spring Onion Croquettes served with a Chimichurri Dip and Salad Garni

Pan Fried Italian Style Mushrooms

topped with Grilled Italian Smoked Cheese & Breadcrumbs served with Buttered Wholemeal Bloomer & Salad Garni

> Chilled Mixed Melon Cocktail topped with a Fruit Chipolote Drizzle

Pressed Pork, Chicken & Apricot Terrine served with Apple Chutney, Cucumber Ribbons & Apple Gel

Sicilian Lemon Sorbet

Sirloin Steak served with Salt & Pepper Tomatoes, Mushrooms, Beer Battered Onion Rings, Chips and a Blue Cheese Sauce on the Side

Half of Roasted Boneless Duck

served with Buttered Green Beans, Crispy Potatoes and a Duck & Red Wine Sauce

Slowly Braised Lamb Ragu with Rigatoni Pasta topped with Italian Cheese

Pan Fried Chicken Medallions in a Mushroom, Tomato & Onion Red Wine Sauce served with Buttered Green Beans and Crispy Potatoes

North African Coated Loin of Cod on a Bed of Moroccan Vegetable Couscous served with Lemon Baby Potatoes

French Style Vegetarian Lasagne (vegetarian mince & pancakes lasagne style) served with Chips and either Salad **OR** Fresh Vegetables

Selection of Desserts

GLASS OF SPARKLE TO FINISH THE MEAL £40.00 A HEAD CARRIAGES AT 11PM

£10 per person deposit and pre-order required