



NEW YEARS EVE MENU 2019

55.00 with a glass of prosecco on arrival

APPETISER

Shallot soup with winter thyme (ve)

STARTERS

Grilled queen scallops with tomato butter

Tartine of Loch Fyne smoked salmon
salmon caviar & cream cheese

Mezze Platter (ve)

*Harissa glazed aubergine, globe artichoke, falafel with coconut cashew cream,
houmous selection, pomegranate seeds, cherry tomato salad & flatbread*

MAINS

Roasted duck breast
roast & pureed pumpkin, Dauphinoise potato, Madeira dressing

Hake fillet with "fruits de mer"
Champagne sauce, wilted spinach

Golden beetroot tart
caramelised shallot, pear, apricot & pecan salad (ve)

DESSERTS

Sicilian orange cake & vanilla ice cream (v)

Espresso coffee tiramisu

Poached winter fruits, citrus biscuit (ve)

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