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2018

NEW YEAR'S
EVE MENU

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AMOUSE BOUCHE

* ROASTED BEEF

green herbs, Dijon mustard dip & crispy Ciabatta

STARTER

* GRILLED SCALLOPS

salmon Red Caviar, mango purée, red pepper,
chilli & coriander leaves

MAIN COURSE

* DUCK BREAST

figs, champagne - chestnuts sauce topped with
goat cheese & honey roasted vegetable

or

* HALIBUT STEAK

asparagus, avocado mousse & honey roasted vegetable

DESSERT

* STICKY TOFFEE PUDDING

dates, orange, yoghurt ice cream & warm caramel Cognac sauce