

NEW YEAR'S EVE

AMUSE BOUCHE

Spicy tempura buffalo oyster with ranch dressing
Crispy polenta with sundried tomato & saffron aioli

STARTER

Roast chicken & prosciutto terrine, honey mustard emulsion on brioche
Lobster, prawn & langoustine cocktail with baby gem
Corn chowder with chilli and cornbread muffin

MAIN COURSE

Beef wellington, dauphinoise potato, caramelised shallot puree, fine
greens beans with a port & thyme jus
Salmon supreme, fondant potato, wilted spinach & a warm tartare
sauce
Roast vegetable wellington, celeriac puree, kale, olive oil mashed
potatoes and vegan jus

DESSERT

Smores bombe – chocolate bombe filled with chocolate ganache,
salted caramel and marshmallow fluff with a biscuit crumb
Rum roasted pineapple with vegan meringue and coconut ice cream
Cheese board

