

# 2017 New Years' Eve Menu £41.50

## Starters

### **Lettuce Cups GF**

Little Gem leaves filled with Orange segment, grapes, feta cheese, & Walnuts.

or

### **Melon and Mango GF**

Sprinkled with pomegranate

## Middle Course

### **Crêpes de Saumon a la Parisienne**

Slice of smoked salmon rolled in thin pancake topped with a lemon & cream sauce then grilled

or

### **Scallops with Prosciutto Crisps GF**

Seared scallops with Prosciutto served on creamed leeks

## Main Course

### **Breast of Duck with Plum GF**

Pan roasted and served with a sweet & sour plum sauce

or

### **Lamb Noisette GF**

Roasted lamb noisette cooked pink, served with a carrot and courgette mousse and a tarragon gravy

## Dessert

### **Tarte Tatin**

Apples cooked in caramel covered in pastry and baked served warm with its own caramel sauce and crème fresh

or

### **Lemon Meringue Pie**

Served with Cream

## To Finish

A glass of Pink Sparkly at Midnight (Marquis de la Tour)

(£5.00 per person deposit due by 30<sup>th</sup> November with your menu choices)