

# 2018 New Year's Eve Menu £42.50

## Starters

### **Lettuce Cups GF**

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

or

### **Winter Duck Tartelette**

Diced breast of duck sautéed with Mushroom and bacon served with a tarragon sauce in a light filo pastry

## Middle Course

### **Fish Roulade**

Roulade of salmon, king prawns, Sole, seabass and seaweed bound with fish mousse served cold with a yoghurt and chive dressing

or

### **Baked Oysters GF**

Fresh oysters in their shell topped with leek in white wine sauce and parmesan baked served hot

## Main Course

### **Loin of Venison with Green Peppercorn**

Pan roasted with thyme and rosemary served with a timbale of celeriac and carrot mousse and a green peppercorn sauce

or

### **Escalope of Chicken Saltimbocca GF**

Thin escallops of chicken flavoured with sage topped with Parma ham sautéed and served with a light jus

## Dessert

### **Lemon Cheese Cake**

Served with ice cream

or

### **Fresh Fruit Platter with Chocolate**

Selection of Fresh fruit served with pure dark chocolate dip

## To Finish

A glass of Prosecco at Midnight  
and party bag