



NEW YEAR'S EVE 2017

£70

**"New Year's Kiss"
Champagne Cocktail**

STARTERS

Salty Dog Seafood Assiette

*Langoustines, Crevettes, Smoked Salmon, Oysters, Lemon Mustard Dressed Leaf
Selection of Home Made Festive Sweets & Premium Jersey Ice Creams (gf)*

Baked St. Marcellin

Chacuterie Selection, Green Salad, Cornichons (gf)

Seared Local Scallops & Crab Parmentier

Sauce Grenoble and Herb Salad (gf)

Grilled Jumbo Tiger King Prawn

Shellfish Risotto Milanese, Lobster Velouté (gf)

New Year's Eve - Salty Tasting Plate

*Char- Grilled Piri Piri Poussin
Moroccan Spiced Lamb Lollipop
Gorgonzola Arancini
Pork Belly Picadinho Padron Poppers (gf)*

MAINS

Buttered Turbot Fillet

Lyonnais Vongole, Chive, Garlic, White Wine & Parsley

Venison Wellington

Black Pudding Puree, Fondant Potato, Heirloom Beetroot, Redcurrant Jus

Grilled Dover Sole Meunier

Seasonal Vegetables, New Potatoes (gf)

Sri Lankan Curry

Chicken or Prawn or Lobster

Spiced Pear Chutney, Basmati Rice, Naan Bread (gf)*

Char Grilled Prime Irish Cote de Beouf

Au Poivre, Stilton & Chicory Salad, Hand Cut Chunky Chips or Lyonnaise Potatoes (gf)

Salty Dog Sumptuous Surf & Turf

*Best for Two or More but Can be Served Individually
Half Lobster, Scallops, King Prawns, Beef Fillet Medallions,
Sweet Chilli, Garlic & Coriander Sauce
Jasmine Rice, New Potatoes*

DESSERT

New Year's Eve Celebration Assiette

Musetti Filter Coffee

CUSTOMERS ARE REQUESTED TO ADVISE US OF ANY ALLERGIES TO SPECIFIC FOOD SUBSTANCES.

PLEASE NOTE THAT WHILST THE UTMOST CARE WILL BE TAKEN IN THE PREPARATION OF YOUR MEAL WE CANNOT GUARANTEE THAT OUR FOOD DOES NOT CONTAIN NUTS OR GLUTEN.

VEGETARIAN = (V) CONTAINS NUTS = (N) GLUTEN FREE = (GF) GLUTEN FREE EXCLUDE BREAD COMPONENT (GF)*

PLEASE NOTE FOR PARTIES OF 8 OR MORE AN OPTIONAL 10% SERVICE CHARGE WILL BE ADDED TO THE FOOD AND DRINKS BILL
