



NEW YEAR'S EVE 2010

£75

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

STARTERS

Baked Saint Marcellin
Charcuterie Selection, Green Salad, Cornichon

Emperor King Prawn Thermidor
Orzo & Asparagus Salad, Lemon Mustard Dressing

Grilled Aubergine & Haloumi Cordon Bleu
Roast Chickpea & Kale Salad, Tahini Dressing

Seared Jersey Scallops
Pulled Pork Croquettes, Pea Purée

Foie Gras Crème Brûlée
Rhubarb Relish, Pain D'Epice, Monbazillac Shot

Tasting Plate
Crispy Noodle King Prawn,
Moroccan Spiced Lamb Lollipops,
Crab Spring Roll &
Char Grilled Peruvian Poussin

MAINS

Crispy Fried Whole Jersey Seabass
Dry Red Curry Stir-Fry & Jasmine Rice

Tournedos Rossini
Fondant Potato, Tenderstem Broccoli, Sauce Crème Brûlée

Lobster Biryani
Sri Lanka Vegetable Curry, Naan Bread

Vegetable Wellington
Grilled King Oyster Mushroom, Porchini Sauce

Roast Whole Local Turbot Meunier
Seasonal Vegetables, New Potatoes

Seared Creamy Carver Duck Breast
Potato Pavé, Wine Poached Quince, Braised Red Cabbage & Pan Jus

Salty Dog Sumptuous Surf & Turf
Best for Two OR More but Can be Served Individually
Half Lobster, Scallops, King Prawns, Mini Beef Fillet, Sweet Chilli, Garlic & Coriander Sauce
Jasmine Rice, New Potatoes - OR - Hand Cut Chunky Chips (gf)

DESSERT

New Year's Eve Celebration Assiette

Musetti Filter Coffee

Year's end is neither an end nor a beginning, but a going on with all the wisdom that experience can instil in us.
Hal Borland



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 (gfx)

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