



New Year's Eve

3 COURSES 74.95

AMUSE BOUCHE

TO START

TEMPURA KING PRAWNS

Sushi rice, pickled ginger, teriyaki sauce, sesame seeds, wasabi mayo

VEGETABLE TART

Poached egg, hollandaise sauce

MINI SURF & TURF

Aged sirloin, scallops, rocket leaves, Parmesan

SHELLFISH COCKTAIL

Crayfish, crab meat, smoked salmon, spicy Marie Rose, toasted brown bread

DUCK BREAST & FOIE GRAS

Pear chutney, bok choy, carrots, jus

TO FOLLOW

21 DAY AGED FILLET STEAK

Sauté Winter vegetables, cherry vine tomatoes, truffle mash potatoes, beef jus

PAN FRIED TURBOT FILLET

Potato bon bons, green vegetables, shrimps, brown butter sauce

CAULIFLOWER KORMA

Coconut rice, homemade nan bread, coriander, flaked almond

CHARGRILLED CHICKEN BREAST

Paella rice, spicy chorizo, roast bell peppers

MONKFISH & KING PRAWN CURRY

Flat bread, basmati rice, vegetables

TO FINISH

WHITE CHOCOLATE MILLE-FEUILLE

Passion fruit purée, almonds, mango sorbet

CHOCOLATE MOUSSE

Pecan nuts praline, vanilla bean ice cream

MANGO & PASSION FRUIT CHEESECAKE

Raspberries sorbet

CHEESE PLATTER

Black wax cheddar, stilton, brie, red leicester, fig & date chutney, grapes, celery, crackers