



New Year's Eve Menu

Canapes served to your table

Breads and Dips

Goats Cheese Panacotta Served with sliced acid free tomatoes, basil pesto & balsamic syrup

Chicken Liver Pate - Served with toasted ciabatta bread, English mustard, pickled gherkins and onion jam

Prawn Cutlets - Pan-fried prawns marinated in garlic and chilli, resting on chilled mango salsa

Lamb Tapa Chargrilled backstrap marinated in garlic and rosemary, creamy mash and port jus

Scallops - Resting on roasted parsnip and leek puree drizzled with bell pepper essence

Oysters – 6 Coromandel oysters served natural

Twice Cooked Crispy Pork Belly- served with potato and apple compote, seasonal vegetables, apple slaw and a sweet sticky sauce

Chicken Pad Thai - Oriental stir fried stick noodles in tamarin sauce with egg, mung beans, shallots, coriander, spring onion and a sprinkle of roasted peanuts

Fresh Fish of the Day – Oven baked and served on diced orange potatoes with tabbouleh

Eye Fillet – cooked your way – with potato gratin, seasonal vegetables and drizzled with a merlot jus

Chargrilled Lamb Backstrap – cooked medium rare, served with beetroot polenta cake, aubergine and sweet potato, drizzled with a port jus

Cheeseboard – with Blue Vein, Camembert, Dutch gouda, crackers, chutney and seasonal fruit

Crème Brulee Served with tuile biscuit

Double Chocolate Mousse Tart Served with fresh fruit

HAPPY NEW YEAR