



## New Year's Eve Menu

Canapes served to your table

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### Breads and Dips

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**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

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**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

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**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**