



## New Year's Eve

3 Course A la Carte Dinner

Disco and Cabaret with Nicole Lawrence

Arrival 19.30

### To Start

Baked Capsicum and Tomato Soup with Herb Croutons

Chinese Style Crispy Duck Pancakes with Cucumber, Spring Onion and Hoi-Sin Sauce

Pan Seared King Scallops served with Butternut Squash Puree, Tomato Salsa and Crispy Pancetta

Crayfish, Atlantic Prawn, Watercress and Chilli Salad finished with a Garlic and Lemon Aioli

Warm Melting Brie Wedges in a Panko Herb Crumb served with Apple and Walnut Salad finished with a Redcurrant and Port Reduction

### Main Attraction

Oven Roasted 21 Day Aged Ribeye Steak with Red Onion, Fresh Thyme and Drizzled with a Balsamic Reduction

Oven Roasted Monkfish Tail served with Wilted Pak Choi, Coconut Rice, Sautéed King Prawns and a Thai Green Curry Sauce

Breast of Chicken Filled with Wild Mushroom and Cream Cheese served on a Pool of Spinach and Garlic Sauce

Pork Fillet Encrusted with a Pinenut and Herb Crumb served with Braised Red Cabbage and Poached Pears and Finished with Mulled Wine Reduction

Walnut and Stilton Orzotto served with Roasted Butternut Squash and a Port Sauce

### To Finish

Trio of Hand Crafted Desserts

Selection of Local Cheeses and Biscuits

**Music and Dancing until 1am**

**Dress Code – Black Tie**

**£65.00 per person**