

31st December 2011

£49.95 per person

NEW YEARS EVE MENU

BUTTERNUT SQUASH & SWEET POTATO SOUP

SALMON ROSETTES

Expertly prepared Scottish oak smoked salmon rosettes complimented with a medley of crisp green salad & served with a deliciously creamy horseradish sauce for extra taste

TROPICAL CHICKEN WALDORF SALAD

A combination diced of chicken, red onion, spring onion pineapple, grapes, apple & walnut in a sour cream dressing

REFRESHING CHAMPAGNE SORBET

BEEF MEDALLIONS WITH MUSHROOM & CAMELISED ONION

A generous portion of tender beef in a onion & mushroom with red wine sauce

CHICKEN SUPREME WITH ASPARAGUS

Tender supreme of cornfed local chicken breast in a flavourful light creamy asparagus sauce with herbs and sumptuous asparagus

LEMON SOLE FILLET

Locally caught premium sole fillet, grilled for a delicately flaky texture & dressed with rich creamy lemon butter parsley sauce for intense flavour

VEGETARIAN

VEGETABLE TIKKA MASALA

A medley of vegetables cooked in special spices in a creamy medium spiced sauce. Topped with fresh coriander, served with fragrant basmati rice, pappadam and mango chutney

A TASTY CHEF'S SELECTION OF FRESH SEASONAL VEGETABLES

AND POTATOES WILL COMPLIMENT YOUR MEAL

RASPBERRY HARLEQUIN

Fruity raspberry mouse with a soft strawberry, orange and brandy centre

CHOCCA MOCCA CARAMEL

Rich chocolate and coffee mouse with crunchy chocolate bourbon biscuits and caramel curls

TEA OR COFFEE

Menu subject to change without notice

