



NEW YEARS EVE MENU 2019

55.00

with a glass of prosecco on arrival



Appetiser



SHALLOT SOUP WITH WINTER THYME (ve)

Starters

GRILLED QUEEN SCALLOPS WITH TOMATO BUTTER

TARTINE OF LOCH FYNE SMOKED SALMON

salmon caviar & cream cheese



MEZZE PLATTER (ve)

Harissa glazed aubergine, globe artichoke, falafel with coconut cashew cream, houmous selection, pomegranate seeds, cherry tomato salad & flatbread



Mains

ROASTED DUCK BREAST

roast & pureed pumpkin, Dauphinoise potato, Madeira dressing

HAKE FILLET WITH "FRUITS DE MER"

Champagne sauce, wilted spinach

GOLDEN BEETROOT TART

caramelised shallot, pear, apricot & pecan salad (ve)

Desserts

SICILIAN ORANGE CAKE & VANILLA ICE CREAM (v)



ESPRESSO COFFEE TIRAMISU



POACHED WINTER FRUITS, CITRUS BISCUIT (ve)

Filter Coffee or Tea



B R A S S E R I E B L A N C