

New Year's Eve

menu

AMUSE BOUCHE

Chicken liver and cognac paté crustine
with Red Onion Marmalade

APPETIZER

Crab crumble with a rich cream and butter sauce,
confit tomato served tossed sourdough

SOUP

Wild mushroom soup with white truffle cream
and herbs croutons

MAIN COURSE

8oz Fillet Steak with potato gratin, glazed shallot,
wilted spinach, cauliflower puree and Bearnaise
sauce

or

Pan fried fillet of Turbot with potato and thyme rösti,
butternut squash puree, Tenderstem broccoli with a
prawn and white wine velouté

DESSERT

Jameson dark chocolate mousse

Prosecco to ring in the new year !
Live Music from 7.30 pm to Midnight !