

# New Year's Eve Menu 2023

£79 per person

~ Champagne and Canapés ~



## Starters



### Terrine of Ham Hock & Pea (GFA)

accompanied with a small mixed salad and crostini's



### Potted Poets Soup (GFA)

served with warm artesian roll and butter



### Smoked Salmon and Cantaloupe Melon

served with layers of smoked salmon and succulent cantaloupe melon with a tossed salad garnish and lemon mayonnaise



### Roast Pepper and Lemon Hummus (GFA)

resting on a sesame baked ciabatta bed

## Mains



### Succulent Sirloin Steak

served with tossle of king prawns and scallops pieces in a garlic and parsley sauce, accompanied by cherry tomatoes and chunky fries and fresh peas



### Seabass Fillet with Champagne Veloute

tender and sweet seabass fillet resting in a champagne sauce served with julienne of vegetables and buttered new potatoes



### Pork Tenderloin Wellington Parcel

puff pastry enveloping a tender pork steak with parmesan and dijon mustard, julienne of vegetables and creamed potatoes



### Vegetables Rilletts (VG)

vegetable patties, served with a broccoli and mint sauté and buttered new potatoes

## Desserts



### Trio of Possets

tangy, creamy, refreshing trio of possets



### Tiramisu

coffee liquor and cream with layers of sponge



### Warm Chocolate Sponge (GF)

accompanied with a cherry and chocolate sauce



### Seasonal Continental Cheeses and Poets Chutney

served with fruits and cheese biscuits

*Coffee and mince pies*

*Petit fours*

