

# NEW YEAR'S EVE MENU

## AMUSE-BOUCHE



**Rosary Goat's Cheese Bon Bon**  
served in tartlet with red onion jam, superseeds and edible flower

## STARTERS



**Grilled Asparagus & Serrano Ham**  
with celeriac remoulade and crispy capers

**Smoked Salmon & Atlantic Prawn Sourdough Bruschetta**  
with beetroot salsa, fennel and lemon

**Pearl Couscous Salad**  
with Sunblaze tomato, feta cheese, avocado, pomegranate and chilli herb vinaigrette

**Winter Vegetable Soup**  
with basil pesto focaccia and pumpkin seeds

## MAIN COURSE



**Roast Salmon Supreme**  
with sautéed baby courgettes, creamy wild mushroom sauce and sriracha sauce

**Saffron Pearl Barley Risotto**  
with sweet potatoes, kale, feta cheese and tempered cumin seeds

**Grilled Sirloin Steak**  
with brandy peppercorn sauce, roasted tomato, chunky chips and roquette

**Corn-Fed Chicken Florentine**  
with gnocchi, Sunblaze tomatoes and spinach in a creamy sauce

## DESSERTS



**Classic Lemon Meringue Pie**  
with raspberry coulis and mint

**Salted Caramel and Chocolate Tart**  
with pecan praline and toffee sauce

**Eton Mess**  
Meringue, strawberries, raspberry coulis, redcurrants and crème Chantilly

## TO FOLLOW



**Selection of Macarons**  
Milk chocolate & passion fruit, blackcurrant & violet, chocolate & orange and caramel with sea salt

*\* If you have any allergies or intolerances, please ask a member of the team for more information*