

NEW YEAR MENU

PICK ONE FROM EACH SECTION

Starters

EAST COAST LOBSTER BISQUE

VELVETY LOBSTER BISQUE TOPPED WITH CHIVE
CRÈME FRAÎCHE

BAKED BRIE

CREAMY BAKED BRIE WITH CRANBERRY-APPLE
CHUTNEY, ENDIVE AND BEET CHIPS

ARGENTINIAN PINK GARLIC PRAWNS

JUICY PRAWNS IN A WHITE WINE AND MUSTARD
EMULSION

Mains

GRILLED BEEF TENDERLOIN

TENDER BEEF WITH RED WINE JUS, FINGERLING
POTATOES AND SEASONAL VEGETABLES

CHILEAN SEABASS WITH HERBED PARMESAN CRUST

FLAKY SEABASS OVER SWEET PEA RISOTTO WITH
SUNDRIED TOMATO AND SEASONAL VEGETABLES

ROASTED BUTTERNUT SQUASH

BUTTERNUT SQUASH WITH BROWN BUTTER HOLLANDAISE,
RADICCHIO AND CANDIED PUMPKIN SEEDS

ROAST CORNISH HEN

GOLDEN CORNISH HEN ON A CAULIFLOWER-SWEET
POTATO PURÉE WITH SEASONAL VEGETABLES

Dessert

CRÈME BRÛLÉE CHEESECAKE

LUSH CHEESECAKE WITH CARAMELIZED SUGAR CRUST

STICKY TOFFEE PUDDING

WARM TOFFEE CAKE WITH SPICED CARAMEL SAUCE

MOLTEN LAVA CHOCOLATE CAKE

DECADENT CHOCOLATE CAKE WITH A MOLTEN CENTRE

