



# New Year Menu

## 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 cauliflower-sweet potato purée with seasonal vegetables*

## DESSERTS

### Crème Brûlée Cheesecake

*lush cheesecake with a caramelized sugar crust.*

### Sticky Toffee Pudding

*warm toffee cake with spiced caramel sauce*

### Molten Lava Chocolate Cake

*decadent chocolate cake with a molten center*



celebrating 100 years