



NEW YEARS EVE GALA DINNER 2010

Includes a glass of champagne at midnight

Chef's selection of canapé's

Duo of smoked salmon & smoked trout with fresh horse radish cream served on a buckwheat bilini

Or

Sauteed field mushrooms with garlic & thyme on a toasted ciabata croute served with a rocket salad & whole grain mustard dressing (v)

Or

Confit duck leg salad with a aromatic Thai style dressing

Or

Warm leek & gorgonzola tartlet with a dressed leaf salad (V)

Roast pepper & sweet potato soup

Grilled fillet of extra mature beef with a wild mushroom & cognac cream sauce

Or

Teriyaki marinated fillet of salmon on lightly spiced vegetable rice flavoured with lemon grass

Or

Slow cooked lamb shank with a celeriac puree & a red wine, red currant & rosemary jus

Or

Roast butternut squash risotto topped with toasted pine nuts & shave parmesan

Warm chocolate brownie served with hot chocolate sauce & vanilla ice cream

Or

Butter scotch crème brulee served vanilla short bread biscuit

Or

Lemon & lime cheese cake with fresh cream

Or

A selection of cheese & biscuits with celery, grapes & home made chutney

Coffee & petit fours