



New Year's Eve

MENU

CANAPES

Smoked Trout, cucumber, crème fraiche and lime
Roasted Mushroom Velouté, crispy bacon and chive
Mixed vegetable frittata- black olive tapenade

1ST COURSE

Pan Seared Foie Gras, toasted brioche, fig compote-
mesclun

2ND COURSE

Pan roasted “Scallops Saint Jaques”, cauliflower puree,
crispy viande sechee – chive and walnut dressing

MAIN COURSE

Roast Rack of Lamb, pomme puree, beetroot, sauteed
spinach and green beans- veal jus

CHEESE

A selection of French cheeses- compote and biscuits

DESSERT

-Dark chocolate and raspberry tart- raspberry sorbet- hazelnut
crunch



Bon Appétit!