



# 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

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### 1<sup>ST</sup> COURSE

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

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### 2<sup>ND</sup> COURSE

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

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### MAIN COURSE

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

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### CHEESE

A selection of French cheeses- compote and biscuits

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### DESSERT

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

*Bon Appetite!*

