



## *New Year's Eve Menu*

*2009 2010*

### *Canapé reception*

Smoked trout with grated horseradish

Tomato and mozzarella with pesto

Duck Rillette

Thai prawn skewers

Parmesan sables

Olives

### *Amuse bouche*

Lightly pickled oyster served on the half shell with smoked salmon and caviar

### *Starters*

Crab and lobster cocktail with coriander cured tuna and a niçoise dressing

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Compression of guinea fowl and foie gras with port wine poached grapes



### *Main courses*

Pan roasted fillets of sea bass with rosti potatoes, salsify and organic mushrooms, tempura battered baby squid

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Fillet of aged Scotch beef with ox tail en crepinette, horseradish gnocchi and a shallot soubise

### *Desert*

The Royal Yacht Chocolate Explosion with white chocolate ice-cream

**Coffee or tea with petite four**

### **Live Entertainment**

£115 per person

Book a table of ten before the end of September and receive the tenth place free

Price inclusive of Goods and Services Tax