



# NEW YEAR'S EVE MENU

## SNACKS

Lobster Thermidor Tart  
Parmesan and Balsamic Gougères

## STARTER

Foie Gras & Chicken Liver Pâté  
Pear condiment, brioche  
or  
Duo of Duck  
Duck croquette, duck prosciutto, beetroot, caviar, peanut emulsion

## PASTA COURSE

Local Prawn Ravioli  
Tempura prawn, prawn velouté, tomato chutney

## MAIN COURSE

Pan-Roasted Fish of the Day  
Champagne and smoked caviar velouté, clams, asparagus, lobster tart  
or  
Grilled Sirloin of Beef  
Café du Paris butter, wild mushrooms, truffle milk bread, Pommes Anna, jus

## DESSERT

White Chocolate & Pistachio Mousse  
Cherry ripple ice-cream, crumble

## PETIT FOURS

Whilst every effort is taken to ensure that these items are gluten free, the environment in which these items are prepared is not free from gluten, nuts, seeds, or lactose, therefore all dishes may contain traces of these and other allergens. We treat food allergies and intolerances seriously. Every effort is made to instruct our team regarding the potential of food allergies.

Please feel free to seek advice from our server/s as regards to which food cannot be consumed, if you have allergies or intolerances.

Some fish scales, small fish bones and fragments of shells may be found in our products, whilst we take every care and effort to remove these, we cannot guarantee that your product will be fully free of these, please take care during consumption.