



## NEW YEAR'S DAY MENU

### SEASONAL MELON

SERVED WITH GREENLAND PRAWNS AND MARIE ROSE SAUCE

### SCALLOPS

COOKED IN WHITE WINE AND CINZANO SAUCE WITH ALMONDS AND BREADCRUMBS

### GLAZED GOATS CHEESE

ON CARAMELIZED ONION TART WITH HOMEMADE PESTO AND BALSAMIC GLAZE



### CHEF'S FRESH HOMEMADE MINISTRONE SOUP

### ORANGE SORBET



### CHARCOAL GRILLED ENTRECOTE STEAK

SERVED WITH PEPPER SAUCE

### CHICKEN BREAST

WITH PARMA HAM, MUSHROOMS AND ASPARAGUS TOPPED WITH MELTED CHEESE

### PAN- FRIED FILLET OF SEA BASS

WITH STIR- FRIED VEGETABLES, NOODLES AND KING PRAWNS IN A SWEET CHILLI SAUCE

### PAN FRIED CALVES LIVER

SERVED WITH ONIONS AND STRIPS OF BACON ON A BED OF MASH POTATO



### CAKE OF THE DAY \* APPLE PIE WITH CUSTARD

FRESH FRUIT SALAD \* SELECTION OF CONTINENTAL AND ENGLISH CHEESES



### FILTER COFFEE & CHOCOLATE MINTS

PRICE £65.00

Please be aware that there could be nut traces in some of the ingredients used in the preparation of our menus.  
If you have any specific dietary requirements, please inform your waiter (GF=Gluten Free, VG=Vegan, V=Vegetarian)