



## NEW YEAR'S EVE DINNER MENU

### SCOTCH SMOKED SALMON

ROLLED WITH PRAWNS TOSSED IN LEMON AND SERVED WITH MARIE ROSE SAUCE

### A FAN OF JUICY MELON

WITH FINELY SLICED PARMA HAM

### GRILLED KING PRAWNS

WITH WHITE WINE, GARLIC BUTTER AND LEMON

### CRAB CAKE DIJONNAISE

WITH POACHED EGG AND CUCUMBER & TOMATO SALSA



LOCAL SCALLOPS WITH CHEESE SAUCE, SLICED MUSHROOMS & PUREED POTATOES

SORBET SERVED WITH CHAMPAGNE



### FILLET OF BEEF

ENCRUSTED WITH PEPPERCORNS FLAMED WITH RED WINE AND FINISHED WITH CREAM

### ROASTED AYLESBURY DUCKLING

SERVED WITH ORANGE SAUCE AND FLAMED WITH GRAND MARNIER

### JERSEY SEABASS

WITH CRUSHED NEW POTATOES, ASPARAGUS SPEARS, CRABMEAT & CAPER CREAM

### POACHED FILLETS OF SOLE

WITH LOBSTER MEDALLIONS AND COATED WITH MORNAY SAUCE



APPLE PIE WITH CUSTARD \* CRÈME BRÛLE \* PROFITEROLES WITH CHOCOLATE SAUCE

CAKE OF THE DAY \* A SELECTION OF CONTINENTAL AND ENGLISH CHEESES



FILTER COFFEE & CHOCOLATE MINTS

PRICE £80.00

**AVELINO AND THE STAFF WISH YOU A HAPPY NEW YEAR!**

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)