

New Year's Eve
A LA CARTE
MENU

COURSE ONE

Pan seared scallops on black pudding
toast top with crispy pancetta and
garlic butter sauce

COURSE TWO

Marinated baby tomatoes with whipped
burrata and Parma ham rose on
beetroot puree

COURSE THREE

Sous vide lamb rump with crispy
dauphinoise potato bites, pea puree,
roast nuts and rich lamb jus

COURSE FOUR

Spicy-honey glazed cod loin on chorizo
hash base tender stem broccoli fritter

COURSE FIVE

Sidecar mille-feuille