

NEW YEARS EVE MENU

La Sala Canapés and Champagne Cocktail on arrival

STARTERS

Fresh Lobster Salad with Mixed Green Leaves, Spring Onions, Avocado, Melon, Cashew Nuts, Coriander and Chilli served with Mango Mayonnaise

Terrine of Foie Gras with Pistachios served with Rocket, Papaya and Red Berries

Red Tuna Tartare marinated with Wasabi, Tobico, Shichimi Togarashi, Chives and Coriander

Oysters served with a Prosecco Mignonette

Spiced Butternut Squash & Sweet Potato Soup infused with Coconut Cream (v)

MAIN COURSES

Herb Roasted Leg of Lamb served with Rosemary Dauphinoise Potatoes & Sautéed Seasonal Vegetables

Chargrilled Fillet Steak topped with Foie Gras, served with Rosemary infused Seasonal Vegetables and a Truffle Port Sauce

Grilled Monkfish served with Black Rice and Asparagus, topped with a King Prawn and Champagne Sauce

Pan Fried Turbot on a bed of Tarragon Kenyan Beans, served with Potato Gratin, Carrot Confit and a Jamaican Pepper & Meuniere Sauce with Pistachios and Capers

Moroccan Spiced Seitan and Mixed Vegetable Stew served with Chickpeas, Fresh Herbs and Citrus Couscous (v)

DESSERTS

Assiette of Chocolate

Petit Fours

EARLY HOURS

Early Morning Bacon Baguettes

190€ per person

VAT Included

10% service charge not included