

New Year's Eve Three Course Menu

To Start

ASSORTED FIELD GREENS, HONEY, ROASTED BELL PEPPERS & ASPARAGUS,
GOAT CHEESE, ORANGE DRESSING.

Entrée

BRIE & BOSCH PEAR STUFFED CHICKEN SUPREME, ROSEMARY JUS, BROWN
BUTTER PARMESAN WHIPPED POTATOES, BABY CARROTS, RADISH
SPROUT TANGLE.

To Finish

STICKY TOFFEE PUDDING, GLEN BRETON CARAMEL SAUCE, STRAWBERRY
PROSECCO SALSA, WHITE CHOCOLATE CAVIAR.

Plant Based Menu

GLUTEN FREE / DAIRY FREE / VEGAN

To Start

ASSORTED FIELD GREENS, HONEY, ROASTED BELL PEPPERS &
ASPARAGUS, ORANGE DRESSING.

Entrée

LENTIL, SWEET POTATO RISOTTO, TOFU.

To Finish

GLUTEN FREE, DAIRY FREE COCONUT BROWNIE, STRAWBERRY MINT SALAD.

EXECUTIVE CHEF - SHAUN ZWARUN