

New Year's Eve 2024 / 2025  
**Three Course Menu**

*To Start*

CHARRED ASPARAGUS AND CHERRY TOMATO SALAD WITH CRISP GREENS,  
SCALLIONS, GOATS CHEESE WITH A RASPBERRY MANGO DRESSING.

---

*Entrée*

CHICKEN SUPREME STUFFED WITH WILD RICE, BRIE; CRANBERRY, PORCINI  
MUSHROOM JUS AND BABY POTATOES AND GRILLED VEGETABLE MEDLEY.

*(PLANT BASED OPTION)*

LENTIL AND SWEET POTATO RISOTTO WITH TOFU.

*PLEASE NOTE: SELECTION OF ENTRÉE MUST BE MADE AT TIME OF TICKET PURCHASE.*

---

*To Finish*

BLUEBERRY STREUSEL CAKE WITH LEMON CURD, SHAVED WHITE  
CHOCOLATE, BLUEBERRY SAUCE AND A CHANTILLY CREAM.

EXECUTIVE CHEF - SHAUN ZWARUN