

New Year's Eve Three Course Menu

To Start

ROASTED BEET SALAD

*CRISP GREENS, CANDIED ALMONDS, GOAT CHEESE FRITTER,
BLUEBERRY GINGER DRESSING*

Entrée

CHICKEN SUPREME

*STUFFED WITH MUSHROOM DUXELLES, FONTINA, CHIVES, PAN JUS,
GOUDA CHIVE WHIPPED POTATOES, GRILLED VEGETABLES*

To Finish

STICKY TOFFEE PUDDING

CRÈME ANGLAISE, WHIPPED CREAM, SHAVED WHITE CHOCOLATE

EXECUTIVE CHEF - SHAUN ZWARUN