

New Year's Eve Three Course Menu

To Begin

STRAWBERRY, ALMOND & GREENS SALAD

ARTISAN LETTUCE, MICROGREENS, MARINATED STRAWBERRIES, CANDIED ALMONDS, GOAT CHEESE, CHERRY TOMATOES, AND REBEL ROSE GINGER DRESSING.

Main Course

CHICKEN SUPREME

STUFFED WITH SPINACH, SHIITAKE MUSHROOMS, AND TRUFFLED CHEDDAR STUFFING, SERVED WITH A ROASTED BABY POTATO SKEWER, PETITE CARROTS, AND PAN JUS.

Or

VEGETARIAN OPTION

BUTTERNUT SQUASH RAVIOLI

WITH BABY KALE, CHARRED ASPARAGUS, CHERRY TOMATOES, AND ROSEMARY PESTO.

To Finish

WHITE CHOCOLATE BAILEYS MOUSSE

WITH BLACK CHERRY COMPOTE AND FRESH SPEARMINT.

EXECUTIVE CHEF - SHAUN ZWARUN