



NEW YEAR'S EVE

Menu

STARTERS

POTTED BROWN SHRIMP, LEMON SABAYON
ITALIAN BISCUITS, MICRO LEAF & LEMON CROWN

LOCAL GAME TERRINE, MICRO SALAD
DAMSON & PRUNE COMPOTE, CRISP BREADS, SOFT QUAIL'S EGG

MAINS

SLOW COOKED 6 HOUR LAMB, CONFIT OF TOMATOES, GARLIC, LIME
LEAF, CORIANDER, MINT, ROSEMARY JUS, COLCANNON MASH,
SEASONAL VEGETABLES

VEGETARIAN LASAGNE, SEASONAL SALAD, POTATO WEDGES

PAN-FRIED CHICKEN FRICASSÉE, DAUPHINOISE POTATO, SEASONAL
VEGETABLES

DESSERTS

BAILEYS CRÈME BRÛLÉE, WILD BERRY
COMPOTE, HOME-MADE SHORTBREAD

TRADITIONAL KEY LIME PIE, FROSTED BERRIES,
MIRROR OF COULIS