

New Years Eve Dinner

Glass of Bubbly & Canapes on Arrival

Slightly Spiced Sweet Potato & Lentil Soup

Sour Cream, Flat Bread

Luxury Seafood Cocktail

*Lobster, Cold Water Prawns & Handpicked Crabmeat
Bloody Mary Cocktail Sauce*

Smoked Breast of Guinea Fowl

*Walnut, Orange, Avocado Salad
Whole Grain Mustard Dressing*

Vegetable Spring Rolls

Hoisin and Peanut Dip

Poached Fillet of Brill

*Filled with Salmon Mousse Champagne Sauce,
Sapphire Steamed Spinach, New Potatoes*

Pan Seared Loin of Venison

*Morello Cherry and Burgundy Sauce
Bundle of Winter Vegetables, fondant Potato*

Charcoal Grilled Fillet of Beef

*King Prawn Brochette, Bearnaise Sauce
Asparagus, Lyonnaise Potatoes*

Vegetable Wellington

Creamy Mushroom Sauce, Asparagus, Lyonnaise Potatoes

Toffee Walnut and Banana Pudding

Caramel Sauce, Vanilla Ice Cream

Amaretti & Almond Torte

Pistachio Ice Cream

Calvados Mousse

Apple Puree, Winter Fruits

Selection of Guernsey Dairy & Le Hechet Farm Ice Creams

Guernsey Cheese Board

Served with Fig Relish and Biscuits

Coffee & Petit Fours

Glass of Champagne at Midnight

£80.00 per adult, Under 12 £39.50