

## **New Years Eve Dinner**

*Glass of Bubbly & Canapes on Arrival*

### **Creamy Seafood Chowder**

*Garlic Croutons, Crusty Bread*

### **Game Terrine**

*Apple Chutney, Watercress, Toasted Sourdough*

### **Panko Coated Shrimps**

*Asian Slaw, Sweet Chilli Dressing*

### **Poached Hens Egg**

*Baby Leaf Spinach, Asparagus, Hollandaise Sauce*

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### **Grilled Turbot**

*Crabmeat Butter Sauce*

*Samphire, Baby Leaf Spinach, Crushed Potatoes*

### **Duo of Duck**

*Confit Leg, Pan Roast Breast*

*Morello Cherry Sauce*

*Potato Gratin, Tenderstem Broccoli*

### **Fillet Steak, Chicken Liver Pate**

*Bordelaise Sauce*

*Cherry Tomatoes, Asparagus, Lyonnaise Potatoes*

### **Vegetable and Halloumi Brochettes**

*Quinoa Pilaf, Tzatziki*

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### **Salted Caramel Chocolate Tart**

*Hazelnut Brittle, Clotted Cream*

### **Lemon Pannacotta**

*White Chocolate Shortbread, Blueberries*

### **Banoffee Bread & Butter Pudding**

*Custard*

**Selection of Guernsey Dairy & Le Hechet Farm Ice Creams**

### **Barbarie Cheese Board**

*Served with Fig Relish and Biscuits & Grapes*

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### **Coffee & Petit Fours**

*Glass of Champagne at Midnight*

**£80.00 per adult, Under 12 £39.50**