



NEW YEAR'S EVE 2015

Canapés & welcome drinks from 7pm

Smoked Chicken Mousse

Smooth smoked chicken pate served with cherry tomato salsa and Melba toast

Tricolour Vegetable Terrine (v)

Pureed carrot, parsnip and spinach set in a triangular mould served with rocket dressed with balsamic vinaigrette and focaccia bread

Lobster and prawn cannelloni (warm)

Lobster and prawn mousse piped into cannelloni tubes and poached, dressed with a lobster bisque sauce and served with parmesan biscuits

Vegetarian Cannelloni (V)

Chestnut, wild mushroom & artichoke

Sorbet Course

Lemon sorbet with a dash of Prosecco

Medallions of Beef and Venison with braised shallots and a red wine jus

Served with roasted root vegetables and mustard flavoured creamed potato

Vegetarian Main

(Pre-Ordered ONLY)

Pumpkin and parmesan risotto with truffle and morels (V)

Creamy pumpkin risotto with truffle shavings and morels poached in white wine topped with a fresh parmesan crisp

St Augustine's Assiette a la patisserie (V)

A selection of miniature desserts, Chocolate ganache slice, Apple and blackberry tart, Meringue dipped in chocolate, layered harlequin jelly and Orange cheesecake with a lemon topping

Tea / Coffee and Petit Fours