



## NEW YEARS EVE

\$100 per person

Champagne & Beer on arrival

Dinner Roll

### Entrees – served alternately

Cold seafood tasting plate, fresh prawns, oysters (natural), smoked salmon and marinated octopus served with a crispy thai salad and nan jim dipping sauce

Haloumi, asparagus and prosciutto tart served with house made tomato chutney and white balsamic glaze

### Mains – served alternately

Apricot hazelnut & thyme stuffed chicken breast on marinated baby potatoes with a sage and swiss brown mushroom sauce

Beef tenderloin medallions on truffle mash served with a merlot jus

Fish of the Day on butter braised fennel and leek served with Canadian scallops atop a sweet corn puree

### Desserts – served alternately

Lychee pannacotta with fresh mango salsa & coconut sorbet

Rich chocolate tart with raspberry coulis and a light hazelnut foam