

MOTCOMBS

New Year's Eve Menu



“Glass of Champagne on arrival”

STARTERS

Half a dozen Rossmore Native Oysters with Brown Bread & Lemon wedge
Grilled Scallops & Asparagus with ginger dipping sauce
Foie Gras Terrine surrounded with diced jellied consommé accompanied by toasted brioche
Deep Fried Prawns in filo pastry with sweet chilli dip
Carpaccio of Beef with rocket salad red onion and Roquefort cheese
Parma Ham with Charentais Melon & parmesan shavings
Smoked Salmon with grapefruit, ginger & walnut sesame dressing

SOUP COURSE

Soup de Poisson with rouille croutons and a touch of cognac

MAIN COURSE

Roast Loin of Venison with creamed mushrooms & a rich cranberry sauce
Lobster Risotto with chopped tomatoes & coriander
Tournedos Rossini-Fillet Mignon with foie gras & truffle on a Madeira sauce
Grilled Sea Bass served on a tiny bed of creamed potato surrounded with beurre blanc sauce
Crispy Roast Duck with caramelised onions baby spinach & plum sauce
Roast Rack of Tender Lamb (medium) coated with Dijon peppercorn & herb crust

Desserts & Cheese

Lemon Tart with crème grand marnier
Bread & Butter Pudding with rum & raisin ice cream
Burnt Coffee Brulée
Tiramisu “to die for” with Kahlua coffee sauce

A Special selection of three Cheese's



£69.50 + A discretionary 12.5% service will be added to your final bill on the night

Hats, Poppers & Bells at midnight with music till late