

New Year's Eve Gala Dinner Menu

AMUSEBOUCHE

Asian Tuna Tartar, Avocado Mousse, Ginger, Sesame Oil, Lime Zest,

BREAD SERVICE

Freshly Baked Bread Rolls, Herbed Olive Oil, Aged Balsamic

SOUP

Roasted Pumpkin with Maple Sauce, Sour Cream, Chives, Pumpkin Seeds

STARTER

Fresh Salmon Marinated in Yuzu and Mirin, Niçoise Condiment, White and Red Quinoa Salad and Miso Vinaigrette.

SORBET

Lemon Sorbet with a dash of Mint

HOT DISH

Duo of Beef Medallion & Chicken Roulade with Mushroom Mousse, Baby Potatoes, Carrots, Asparagus, Comandaria Sauce

Or

Seafood Medley (Seabass Fillet, Salmon & King Prawns) with Celeriac Puree, Harvest Vegetables, Miso Sauce

DESSERT

Chestnut and Red Berries Parfait, Cranberry Coulis
Poached Petit Pears

PETIT FOURS

Freshly -Brewed Coffee with Sweet Festive Delicacies

Price: €80.00 per person

