

# NEW YEARS EVE MENU

La Sala Canapés and Champagne Cocktail on arrival

## STARTERS

Fresh Lobster Salad with Mixed Green Leaves, Spring Onions, Avocado, Melon, Cashew Nuts, Coriander & Chilli served with Mango Mayonnaise

Pistachio encrusted Foie Gras Terrine served with Rocket, Papaya & Red Berries

Red Tuna Tartare marinated with Wasabi, Tobico, Shichimi Togarashi, Chives and Coriander

Oysters served with a Prosecco Mignonette

Spiced Butternut Squash & Sweet Potato Soup infused with Coconut Cream (v)

## MAIN COURSES

Herb Roasted Leg of Lamb served with Rosemary Dauphinoise Potatoes & Sautéed Seasonal Vegetables

Monarch Fillet Steak topped with Foie Gras, served with Rosemary infused Seasonal Vegetables and a Truffle & Port Sauce

Pan Fried Turbot served on a bed of Boletus & Spinach Risotto, drizzled in a Shellfish & White Wine Sauce

Spheres of Free Range Chicken filled with Armagnac Marinated Plums & Foie, drizzled with a Teriyaki Glaze & Seasonal Vegetables in a Miso Sauce

Steamed Japanese Bao Buns filled with Green Pea Falafel, Creamy Mint Yoghurt & Quinoa Salad (v)

## DESSERTS

Assiette of Chocolate

Coffee & Petit Fours

## EARLY HOURS

Early Morning Bacon Baguettes

175€ PER PERSON · EXCLUDING IVA