



30 DECEMBER

STARTER

Pan-seared Scallops with a pea purée, crispy beef bacon shards
and a drizzle of lemon-infused olive oil

Grilled Vegetable Terrine: layers of grilled courgette, aubergine, bell pepper and
tomato, served with a basil-infused olive oil and balsamic reduction

Smoked Salmon Tartare: smoked salmon chopped with avocado, red onion and
capers, served with toasted crostini and a dill-infused yogurt sauce

MAIN COURSE

Grilled Fillet of Beef, served with dauphinoise potatoes and sautéed spinach,
with a red wine reduction

Grilled Salmon Fillet, served with lemon herb risotto and grilled asparagus,
with a dill cream sauce.

Aubergine Parmesan: breaded and baked slices of aubergine,
layered with marinara sauce and vegan mozzarella cheese,
served with spaghetti aglio e olio

DESSERT

Dark Chocolate Fondant, with vanilla bean ice cream and fresh berries

Coconut Panna Cotta, with raspberry coulis and toasted coconut flakes.

Berry Pavlova





HOGMANAY 2024

A 7-COURSE FEAST

AMUSE BOUCHE

Goat cheese with beetroot and crushed pistachio nuts
Smoked salmon tartare with avocado mousse and cucumber ribbons
Vegan stuffed mini bell peppers with herbed cashew cheese

SOUP/SALAD

Roast butternut squash soup with crème fraîche and toasted pumpkin seeds
Rocket and pear salad with candied walnuts and balsamic vinaigrette
Caesar salad with romaine lettuce, garlic croutons and creamy caesar dressing

PALATE CLEANSER

Champagne granita with fresh mint

FISH

Pan-seared scallops with lemon beurre blanc and crispy pancetta
Mediterranean stuffed courgettes with quinoa and sundried tomatoes
Grilled prawn skewers with garlic herb butter

ENTRÉE

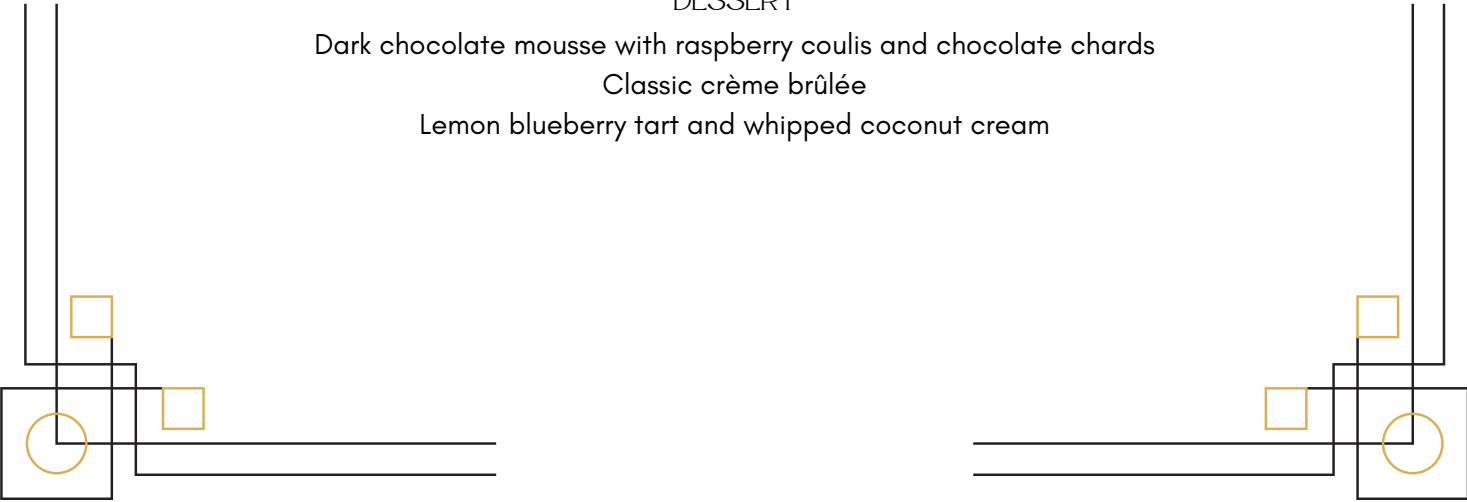
Beef Wellington with mushroom duxelles and a red wine jus
Portobello mushroom steaks with chimichurri sauce
Herb-crusted rack of lamb with rosemary demi-glace

CHEESE

Selection of artisanal cheeses with grapes, honey and crackers

DESSERT

Dark chocolate mousse with raspberry coulis and chocolate chards
Classic crème brûlée
Lemon blueberry tart and whipped coconut cream





FESTIVE CANAPÉS

SMOKED SALMON BLINIS

Mini buckwheat blinis topped with crème fraîche,
smoked salmon and fresh dill

STUFFED MUSHROOMS

Button mushrooms stuffed with herby vegan cream cheese,
spinach and garlic, then baked until golden

CROSTINI TRIO

Tomato & Basil: fresh tomatoes and basil
with garlic and extra virgin olive oil

Mushroom and Thyme: sautéed mushrooms with
garlic, thyme, and a balsamic glaze

Roasted Red Pepper Tapenade: roasted red peppers
blended with garlic, capers and extra virgin olive oil

MINI CAPRESE SKEWERS

cherry tomatoes, mozzarella balls and fresh basil leaves,
drizzled with a balsamic reduction

