

*New Years Eve 2015*

*Amouch Bouche  
Cream of Broccoli soup*

-----

*Starters*

*Antipasta- mixed meats and chargrilled vegetables*

*or*

*Twice baked blue cheese and walnut souffle topped with cream and parmesan*

*or*

*Fresh fig filled with gorgonzola and wrapped in parma ham*

*or*

*Advacado and prawn Marie Rose*

*or*

*Monkfish and salmon kebab served on spiced rice  
with a red pepper and tomato and smoked paprika sauce*

*or*

*Lobster Ravioli with a creamed lobster sauce finished with crayfish*

*Main Course*

*Fillet steak Rossini topped with chicken liver pate, finished with a red wine sauce.*

*or*

*Seabass fillet with a creamed veloute sauce with artichokes and porcini mushrooms*

*or*

*Loin of lamb on puy lentils cooked in stock, and thyme  
served with a redcurrant and port sauce.*

*or*

*Roast half of duck served with an orange and cointreau sauce*

*or*

*Vegetarian choice*

*All served with fresh vegetables and potatoes*

*Sweets*

*A trio of sweets*

*and*

*Cheese and biscuits*

*£65.00 per head, Not including drinks*

*Please can you pre order your starter, fish course and main course, so as not to  
disappoint. your assistance is very much appreciated.*

*A £20.00 per head deposit is required on booking.*

*Best regards*

*Luca,s*

*A Glass of Champagne at Midnight*