



New Year's Eve Celebration MENU

CANAPÉS

Smoked almond and truffle popcorn
Parmesan sablé with black olive tapenade

AMUSE-BOUCHE

Lobster and citrus tartlet
Lobster mousse, yuzu gel, chive oil



STARTER

Crab and apple pressé with herb mayonnaise
Sweet white crab, green apple ribbons, herb mayonnaise, lemon oil

FISH COURSE

Halibut with Champagne and caviar
Roast halibut fillet, champagne beurre blanc, caviar, soft leek fondue, chive oil

MAIN COURSE

Beef Wellington
Prime beef fillet, mushroom duxelles, fondant potato,
tenderstem broccoli, bone marrow jus

PRE-DESSERT

Champagne and raspberry granita
Raspberry gel, fresh mint

DESSERT

Rum baba
Almond loaf rum baba, raisin syrup,
honey and thyme, goat's curd



Café du Monde Coffee or Newby Loose-Leaf Tea
Mini mince pies and petits fours