TINA T'S MOTOWN NEW YEAR’S EVE DINNER EVENT

2024

Starters

Cream of Wild Mushroom Soup with a Nutmeg Finish

Baked Goats Cheese

beetroot salad, walnut & orange dressing (gf)

# King Prawns, Lobster, Avocado Cocktail

# pomegranate salad, Marie Rose sauce

Fig, Mozzarella & Serrano Ham with Wild Rocket, Basil & Toasted Pine Nuts

Mains

Chicken Ballotine

Wrapped in Pancetta, with Pistachio & Leek Stuffing

Parmentier Potatoes, green beans, baby corn parcels & baton carrots

Lemon Sole Veronique

Sole, served with a vermouth, grapes & tarragon cream sauce

Parmentier Potatoes, green beans, baby corn parcels & baton carrots

Sirloin Steak with a Creamy Stilton & Marjoram sauce

Served with roasted vine tomato’s & fries

Vegan Heritage Pot Pie

Served with a duchess potato topping (gf)

Dessert

Citrus Lemon Tart, Thick Cream & Candied Citrus Peel

White Chocolate & Raspberry Cheesecake, raspberry coulis

Chocolate Mousse, Mocha Sauce, Cocoa Nib Tuiles & Kumquat Compote

Cheese & biscuits Selection

Followed by Petit Fours and coffee