

S O F T L E Y S
New Years Eve
DINNER MENU

5 Courses
£80pp

Canapes

chicken liver crostini
beetroot and goats cheese filo parcels
salmon and cream cheese roulade

Starters

Pan fried Scallops in pancetta
butternut squash puree, watercress puree
Lobster Bisque, Prawn Crouton, Warm rustic bread.

Crispy pork belly, soy noodles,
squash and ginger puree, micro herbs.
Watermelon and Feta Salad, cucumber,
mint and olive oil, raspberry vinigerette. (v)

Main Courses

Premium 8oz fillet of english beef, port and stilton sauce,
portabello mushrooms and hand cut chips.
Fresh Halibut, mussels, clams and prawns, creamy garlic,
chilli and vermouth sauce, lemon and herb roasted potatoes.
Pan Seared Gressingham Duck breast,
Black cherry and Star anise Sauce, sweet potato croquette,
Wild mushroom risotto,
white wine cream and truffle sauce, parmesan shavings. (v)

Pre Dessert

Lemon Syllabub, Ginger bread

Dessert

Blueberry cheesecake, crunchy biscuit base,
mini meringues, blueberry coulis.
Melting chocolate dome, coffee and vanilla ice cream, hot baileys and
salted caramel sauce, crushed hazelnuts.
Old English treacle shortcrust pastry tart,
with custard or ice cream.
Brie, Cheddar and Stilton, Cheese biscuits,
celery and grapes, onion chutney.