

Quayside

NEW YEARS EVE MENU 2019

STARTERS

Homemade crab bisque with steamed king, wilted leek and aioli croute.

Panfried scallops, confit chicken wing, cauliflower puree and compressed apple.

Carpaccio of beef, rocket, pickled beetroot, parmesan, crispy parma ham and black truffle mayo.

Deepfried goats cheese with a green bean and beetroot salad and chilli jam.

Avocado salad with fresh fig, galia melon, chargrilled peach, basil and mint.

Crab, prawn & smoked salmon cocktail, served in a bed of lettuce, topped with Marie Rose sauce.

MID-COURSE

Citrus and dill gravadlax of salmon, shaved fennel, chicory, lime mayo and micro herbs.

Chilled homemade Gazpachio with toasted olive bread.

MAIN COURSES

Filet Steak a Marniere

Chargrilled fillet steak with dauphinoise potato, green beans, pancetta and oyster sauce, wild mushrooms and grand marniere.

Pan-fried loin of monkfish, crushed new potatoes, lightly curried mussel chowder and wakame salad.

Cioppino Di Mare.

Fresh crab, king prawns, gambas, salmon, seabass and mussels poached in a delicate tomato and chilli broth with rice, new potatoes, parmesan, toasted croutes and aioli.

Pan Fried Chicken

Pan-fried corn-fed chicken breast, black truffle mash, baby vegetables, sun blushed tomato and tarragon jus,

Grilled Polenta

Grilled Polenta, wild mushroom fricassee, wilted baby spinach and asparagus.

Lobster Thermidor

1/2 lobster removed from the shell, diced and cooked with white wine, shallots, garlic, dijon mustard and parmesan cheese and cream with a few drops of, cognac on a bed of rice.

DESSERTS

Homemade apple crumble with vanilla custard.

Sticky toffee pudding with butterscotch sauce and vanilla pod ice cream.

Baileys cheese cake, honeycomb ice cream and cappuccino smoothy.

Honey and sesame glazed pineapple, coconut ice cream and pinacolada sabayon.

Selection of cheeses with fruitcake, pear chutney, grapes, celery and artisan biscuits.

£55.00 +
5% SERVICE