

New Years Eve menu

6 courses

Champagne and canapes

Starters

Butternut squash soup

Chorizo & roasted peppers

(Chorizo pan fried with olive oil, seasoned with a medley of peppers & served on bruschetta)

Halloumi cheese

(Lightly battered shallow fried & served with a sweet chilli dip)

Involtini prawns

(Smoked salmon & prawns enveloped with a touch of marie rose sauce & served with a salad garnish)

Scallops Sotirio

(Scallops wrapped in bacon and coated in breadcrumbs then deep fried. Served with a garlic & Madeira sauce)

Prawn cocktail

Pate

(Served with wholemeal toast & accompanied with a red onion chutney)

Mains

Surf & Turf

(Prime Scotch fillet stuffed with shell off prawns & smothered in a hot garlic & Madeira sauce)

Combo

(Duck breast served with 1/2 a rack of ribs coated in an orange sauce)

Ribeye steak

(Served plain or with a peppercorn sauce)

Sea bass

(Served in an olive oil, lemon juice, garlic, spring onion & white wine dressing)

Chicken Sotirio

(Chicken breast stuffed with sausage meat served with a creamy mushroom and tarragon sauce)

Rack of lamb in Cumberland sauce

(Rack of lamb served with a cranberry and port sauce)

Halloumi skewers

(Halloumi cheese placed on skewers with mushrooms, onion and peppers & grilled. Served on a bed of mushroom rice & drizzled with a sweet chilli dressing))

Desserts

Cheese & biscuits

Coffee & mints