

NEW YEARS EVE 2010



Music with
Protocol
and
Fireworks
at 1am

FULL LENGTH & FABULOUS
PUTTING ON THE GLITZ

MENU

A sauté of pigeons breast and Duck liver
settles upon caramelised pain d'espices, upon a peach set. Rocket dressed
in a raspberry sweet and sour acidic completes the plate

**A tempura of Monkfish,
scallops and tiger prawns**
come to fold with a rice noodle, lemon and red pepper salad.
Sweet chilli syrup and a thai dipping sauce of white wine vinegar
had been replicated to dress the dish

**Caramelised Goats cheese and
cava infused strawberries**
combine with rocket in a balsamic dressing

Pan sautéed Fillet steak
placed upon white truffle potato cake, balsamic roast roots,
soused tomatoes and asparagus spears garnish

Slow braised shoulder of Lamb
rolled with garlic confit and spinach, placed upon puy lentils with
morcilla, finished with a smokey red wine sauce

Fillets of sea-bass
pan fried in pinenut butter finds roast Mediterranean vegetable stack.
Sweet potato puree is applied

Baked Brie in filo
sandwiches sliced truffles and rose petal preserve.
Served above sauté potatoes with a white truffle cream

Glazed Lemon tart with sweet tuilles and coulis

Banana and white chocolate baked cheesecake
with honey parfait in cinder toffee crumb and salted caramel sauce

European Cheese platter
with fruit cake crackers, homemade chutney, fruit and savouries

Adults 90€ Children 50€

Si!

RESTAURANT