

# NEW YEARS EVE GALA 2024

## STARTERS

**Tomato & roasted red pepper soup**- With herb croutons & roll and butter.

**Duck Rillettes**- Smooth duck pate with toasts, garnish, and chutney.

**Crayfish salad**- Fresh Crayfish tails Marie rose sauce and crisp leaves.

**Mushroom Arancini**- Porcini mushroom and mascarpone risotto balls coated in a parsley crumb with salsa dip and garnish.

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## MAINS

**Glazed salmon fillet**- Glazed with garlic, honey, and soy – With roasted new potatoes and seasonal vegetables.

**Slow cooked Chicken casserole**- tender chicken breast pieces & vegetables in a tomato-based gravy, Roasted new potatoes and seasonal vegetables.

**Red Thai Veg Curry**-selection of vegetables in an authentic style sauce with coconut, red peppers, red & green chilli, garlic & Thai basil with white rice (V/VG)

**Roasted pork**- Roasted pork in apple cider gravy- with roasted potatoes and seasonal vegetables

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## DESSERTS

**Baked Vanilla Cheesecake**-Served with Cherry compote

**Raspberry Pavlova**- Served with cream.

**Exotic Fruit salad**- Various fruits with raspberry coulis(V/VG/GF)

**Cookie dough and salted caramel pie**- With chocolate sauce.

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*Viva!*