

Bucks Fizz on arrival Pea Soup with Pancetta

STARTERS

Tempura Prawns With sweet chilli syrup and avocado puree

Wild Mushroom and Goats Cheese Mille Feuille
With rocket and balsamic glaze

Haggis Bon Bons Neeps and tatties, whisky sauce

Fresh Fruit Platter
With mango sorbet and passion fruit syrup

MAIN COURSES

Medallions of Fillet of Beef With pommes anna, parsnip puree and forestiere sauce

Pan Fried Cod Loin Hand cut chips, pea puree and tomato compote

Garlic & Thyme Chicken Breast Sweet potato croquettes, baby turnips and red wine jus

All main courses are served with a panache of vegetables

DESSERT

Chocolate Tartlet With creme chantilly

Lemon Cheesecake With elderflower sorbet

Strawberry Shortcake Torte With vanilla ice cream

Coffee & Petit Fours

A Cheese Board & Crackers will be served at 11.00pm

£65.00 per person

Doors open from 7.00pm, dinner is served at 7.30pm with dancing until 1.00am Reservations are required for this adults only event. Black tie optional, suit and tie expected.







BARAND BISTRO DELT CROMER - NORFOLK

NEW YEARS EVE MENU

