

*New Year's Eve Menu*

*Canapes and Fizz on arrival*

*Smoked Salmon Blinis with Lemon & Dill Creme Fraiche  
Seared Foie Gras, Caramelized Red Onion on toasted Brioche*

*Evening Buffet*

*Seafood Platter with Bloody Mary Dipping sauce  
Smoked Salmon, Shelled King Prawns, Fresh Oysters, Poached Lobster*

*Antipasto Platter*

*Marinated Artichokes, Sundried Tomatoes, Roasted Peppers, Marinated Olives, Hummus, Babaganoush, Mixed  
local Charcuterie and Crudites, Spanish Frittata, Home Baked Focaccia*

*Honey ,Soy & Lime Marinated Chicken Skewers*

*Mac & Cheese*

*Mixed Salad*

*Potato salad*

*Selection of Mini Desserts Pots*

*Tiramisu*

*Rich Chocolate*

*Berry Panna cotta*

*Selection of Local Cheese*

*Kids Cranberry, Tangerine & Pomegranate Punch*

*Eggnog Punch*