

Hotel ROYALE

NEW YEAR'S EVE DINNER

STARTERS

BUTTERNUT SQUASH, RED CURRY & GINGER SOUP

with Garlic Croutons

SMOKED MACKEREL & RADISH SALAD

with Horseradish Sauce

DICED SMOKED DUCK

with Orange & Thyme Sauce

FETA, FIG & POMEGRANATE SALAD

with Candied Pecans & Balsamic Pearls

GIN & PINK GRAPEFRUIT SORBET

MAIN COURSE

ROASTED PORCHETTA STUFFED WITH MUSHROOMS

with Celeriac Mash and a Cream Cheese sauce

PISTACHIO CRUMBED LAMB RUMP

with Red Currant & Red Wine Jus

OVEN BAKED SEABREAM FILLET

with Lemon, Olive Oil & Cayenne Pepper

BUTTERNUT, LEEK AND FETA TART

DESSERTS

CHOCOLATE MOUSSE

with Berries & Redcurrant

PASSION FRUIT AND WHITE CHOCOLATE CHEESECAKE

STRAWBERRY AND BERRIES PAVLOVA

FRESH FRUIT SALAD

TRIO OF NEW FOREST ICE CREAM

£54.00 PP