



brookleys
BISTRO & WINE BAR

New Year's Eve

Champagne reception with canapés on arrival

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**Chicken liver terrine enriched with foie gras set on tomato chutney,
Cumberland sauce and toasted brioche**

Goat cheese parfait served with garlic crostini and pear compote

**Locally smoked salmon set on cucumber spaghetti,
sweet chilli dressing**

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Cream of asparagus soup, Pernod foam

Granité of apple with Calvados

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Medallions of beef with glazed shallots , red wine & fresh fig jus

**Loin of Venison with wild berries sauce,
timbale of saffron rice**

**Medallion of monkfish with fresh scampi
presented on a coconut cream**

Red onion and capsicum tart with leek confit with dry vermouth

All served with market vegetables and "Dauphinoise" potatoes

Old fashioned treacle tart with vanilla pod clotted cream

Raspberry and Drambuie crème brulee

White and dark chocolate cheesecake with blueberry coulis

**Cheese selection with biscuits and bread
with apple, grapes and celery**

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Coffee & home made petit fours

£45.00

Service not included

Discretionary 10% service charge will be added for parties of 6 or more

