

NEW YEAR'S EVE

AMERICANA SALTY BITES

STARTERS

ST LOUIS RIB MEAT FLUTE

Barbecued pulled pork from the rib rolled in a baked flour tortilla and topped with a rich and creamy Monterrey Jack cheese sauce, finished with Pico de Gallo and scallions

SEVERNE AND WYE SMOKED SALMON

Oak smoked salmon served with fried capers, Philadelphia cream cheese, roasted red pepper and tomato jam accompanied by Greenwich village Rye

WILD MUSHROOM & TRUFFLE ARANCINI (vegan optional)

Served with a creamy basil pesto dip and balsamic dressed arugula

LEMON SORBET WITH VODKA

MAIN COURSE

SALMON TAIL AND PRAWN BROCHETTE

Skewered with lemon, chillies and tarragon, served with a mesquite vegetable ragout

12 OZ KANSAS STRIP

Dry aged sirloin steak cooked medium rare and served with chunky triple cooked chips accompanied by petit pois and a cognac and pink peppercorn sauce

CAULIFLOWER SCHNITZEL (vegan optional)

Marinated cauliflower heart, coated in a golden crumb, served with Parmentier potatoes and sauce vierge

DESSERT

MISSISSIPPI MUD FOOL

Rich velvety chocolate mousse with bourbon biscuit finished with vanilla and golden syrup cream and black cherries

KEY LIME PIE

Classic American sweet lime tart, topped with fresh cream and meringue

PECAN TART

A sweet pecan nut tart finished with a loving sweet tooth glaze, served with a generous scoop of Jude's raspberry ice cream

PETITS FOURS WITH PROSECCO AT MIDNIGHT

