



# New Years Eve Gourmet Feast £35.00

## THREE COURSE DINNER & COFFEE

*(choose on the night)*

Why not greet the New Year in style in the intimate surroundings of our acclaimed Ribble Restaurant? Our expert team will ensure that you are wined and dined on the finest fayre, and the evening rounded off with a glass of bubbly at midnight.

## STARTERS

### Smoked Salmon and Prawns

Fresh north Atlantic prawns, set upon a crisp salad, topped with strips of smoked salmon and finished with a lemon and dill enhanced crème fraiche.

### Duck and Orange Salad

Sliced duck breast presented upon a bed of wild rocket, garnished with a cranberry and amaretto compote and ringed with a mandarin vinaigrette.

### Homemade Wild Mushroom Soup

Served with slices of toasted brioche.

### Chicken Livers

Fresh chicken livers sautéed with garlic oil and lardons of bacon, finished with a balsamic glaze and presented in a filo basket.

## MAIN COURSES

### Roast Sirloin of Beef

Tender slices of sirloin of beef served with a red wine, onion & mushroom gravy.

### Pork Tenderloin

Pork fillet, sliced and pan fried, presented upon a bed of sautéed apples and served with a calvados enhanced gravy.

### Lamb Shoulder

A lamb shank, slowly roasted and set upon a duo of sauces- hollandaise sauce and mint enhanced gravy.

### Cod Steak with Gin and Orange

A succulent fillet of cod sprinkled with grated ginger and mushrooms, basted with a gin and fresh orange liqueur, gently poached and presented on a bed of fine beans.

### Goats Cheese, Red Onion and Cherry Tomato Galette

Puff pastry tartlet filled with a roasted cherry tomato and red onion compote topped with goats cheese and baked, set upon a bed of basil enhanced tomato sauce.

*All main course dishes are served with a selection of potatoes and a medley of fresh vegetables.*

## DESSERTS

### Duo of Mousse

Vanilla and strawberry mousse presented in chocolate cups and garnished with a mixed winter berry compote.

### White Chocolate and Baileys Cheesecake

Homemade cheesecake enhanced with white chocolate and Baileys liqueur served with fresh cream.

### Fresh Fruit Salad

A selection of fresh fruits finished with champagne sorbet.

### Marmalade enhanced Bread and Butter Pudding

Served with fresh custard.

## TO FINISH

### Coffee and Mints

*£15 deposit per person required (Non-refundable).*

*Balance to be settled before 6th December.*

