

NEW YEAR'S EVE GALA DINNER 2009/2010

APPETIZER

LOCAL RABBIT TERRINE

SIDED WITH AN ONION MARMALADE

OR

PRAWN PATE

SERVED WITH WHOLEMEAL TOAST

STARTER

PAN SEARED FRESH ATLANTIC SCALLOPS

IN A GARLIC, GINGER AND LEMON ZEST BUTTER

OR

PAN SEARED FOIE GRAS

SERVED OVER A BED OF RUCOLA AND SUNDRIED FIG JAM

INTERMEDIATE

(HOME MADE PASTA)

RAVIOLI FILLED WITH LAMB AND THYME

TOSSED IN A SHITAKE MUSHROOM, RED BELL PEPPER,

GARLIC AND GINGER BUTTER

OR

JUMBO TORTELLONI FILLED WITH CRAB AND LOBSTER

WITH A BASIL, LEMON ZEST, GARLIC AND CUMIN INFUSED GOZO EXTRA VIRGIN OLIVE OIL

SORBET

A SCOOP OF HOMEMADE GOZO LEMON SORBET TO CLEANSE THE PALATE

MAIN COURSE

WILD SCOTTISH SALMON EN CROUTE

WITH AN ORANGE, MADAGASCAR VANILLA

AND GRAND MARNIER HOLLANDAISE.

SERVED WITH A SOY AND LEMON GRASS BASMATI RICE

OR

BRAISED LOCAL PORK BELLY

WITH AN APPLE CIDER AND HONEY GLAZE

SERVED WITH MASHED POTATOES

OR

FILLET OF ARGENTINEAN BLACK ANGUS

SERVED WITH A CLASSIC BÉARNAISE SAUCE

AND RÖSTI POTATOES

(ALL MAINS COME WITH SAUTÉED VEGETABLES)

DESSERT

A TRIO OF SWEET TEMPTATIONS

MINI CHOCOLATE ORGASM, MINI TIRAMISU

AND A MINI STRAWBERRY TART

COFFEE AND PETIT FOURS

FREE GLASS OF CHAMPAGNE AT THE STROKE OF MIDNIGHT

€ 55_{PER PERSON}

(OTHER BEVERAGES NOT INCLUDED IN PRICE)