

# THE ROSE

## NEW YEARS EVE DINNER



Pan Fried Mediterranean King Prawns  
Garlic Butter, Toasted Ciabatta

Baked Goats Cheese, Beetroot & Red Onion Tart (v)  
Balsamic Dressed Leaves

Homemade Chicken Liver Pate  
Red Onion Chutney & Toasted Brioche

Prawn Timbale & Ribbons of Smoked Salmon  
Greenland Prawns topped with ribbons of Smoked Salmon,  
Iceberg Lettuce & Bloody Mary Sauce

\*\*\*\*\*

Scottish Fillet Steak Diane

Chunky Chips, Diane Sauce & Medley of Vegetables

Mediterranean Breast of Chicken with Vine Tomatoes

Stuffed with Tomato & Basil, White Wine Sauce  
Dauphinoise Potatoes, Fresh Vegetables

Roasted Rump of English Lamb Red Current & Rosemary Jus

Wilted Baby Spinach & Parmentier Potatoes

Fresh Fillet of Sea Bass & Mediterranean Prawns

Crushed New Potatoes & Fresh Vegetables

Homemade Vegetable, Gruyere & Nut Roast (V)

Provencal Sauce, New Potatoes & Salad

\*\*\*\*\*

Homemade Chocolate Brownie, Chocolate Sauce, Vanilla Ice Cream

Homemade Vanilla Crème Brulee, Poached Berries & Fresh Cream

Caramelised Lemon Tart, Mango Coulis & Fresh Cream

Selection of Cheese & Biscuits

Coffee and Truffles

£35.00 PER PERSON

