

THE BEETLE & WEDGE BOATHOUSE

New Year's Eve

Monday 31st December 2012

Classic Champagne Cocktail & Canapés

*Smoked Salmon, Lobster & Sun Dried Tomato Mousse, Tempura Prawns,
Lemon Mayonnaise & Shaved Fennel Salad*

Or

Lightly Curried Parsnip Soup, Crispy Shallots & Parsnip Bhaji

Or

*Carpaccio of West Hagbourne Beef, Salade Frisée,
Lardons & Walnuts, White Truffle Dressing*

Lemon Sorbet with 'Chase' Vodka

*Pan Seared Loin of Local Venison, Olive Oil & Roasted Garlic Mash,
Chestnut Crispy Parcel, Lemon Thyme & Redcurrant Sauce*

Or

*Warm Roasted Mediterranean Vegetable & Feta Terrine, Pesto Dressing,
Rosemary & Black Olive Beignet*

Or

*Escalope of Halibut, Lemon & Caper Crabcake, Bacon,
Green Pea & Broad Bean Cream, Leek & Saffron Risotto*

Lemon Meringue Tartlette, Blueberry Posset, Blackcurrant Sorbet

Or

Raspberry Soufflé, Champagne Sorbet

Or

Chocolate Macaroon, Orange & White Chocolate Ganache, Cointreau Marinated Satsuma

A Selection of Farmhouse Cheeses with Vintage Port

Cafetières of Freshly Ground Columbian Coffee & Petit Fours

£75.00 per adult
(including great table novelties too!)