



## **NEW YEARS EVE 2011**

***\$85 per person***

***A glass of sparkling wine on arrival***

### **AMUSE BOUCHE**

#### **ENTREES**

Pan seared deep sea scallops, citrus risotto & buerre noisette  
Five spiced duck leg, pancakes, spring onion, cucumber, cherry sauce  
Haloumi mille feuille with rocket salad, herb dressing

#### **SORBET**

#### **MAINS**

Fillet of roast beef, vegetable dartois, French beans, red wine jus  
Catch of the day, pearl potatoes, sauté of asparagus, crayfish bisque  
Grilled lamb loin, slow roast lamb shoulder, ratatouille

#### **DESSERT**

Gourmandise

*A selection of desserts from Crème brulee, chocolate tart, tiramisu  
clafoutis, frangipani tart, fresh berries, ice cream and sorbets.*

#### **CHEESE BOARD**

Kapiti cheese board, served with walnut bread, falwasser crackers, nuts and grapes  
(also for one person or more)

Tables available from 5:30pm – 9pm  
Children from ages 5 – 12 for \$42.50