

Cantina Vinopolis

New Years Eve Menu

*A Complimentary Glass of Champagne,
3 Course Meal followed by Coffee and Petit Fours*

Starter

Spinach and Ricotta Ravioli with Tomato and Basil Sauce and Parmesan Cheese (V)

Goats Cheese and Onion Tart (V)

Grilled Squid with Tomato, Black Olives, Chorizo Salsa and Panatela Salad

Terrine of Smoked Salmon and Anchovy Butter with Caviar and Homemade Bread

Tian of Dressed Avocado and Crab with Avocado Oil

Foie Gras with Brioche

Main Course

Stuffed Corn-fed Chicken with Aubergines, Courgettes, Peppers, Red Onions and New Potatoes in Red Wine Jus

*Fillet of Scottish Beef with New Potatoes, Onions, Broccoli Sprouts, Beans,
Semi-Dried Tomatoes and Red Wine Jus*

Rump of Lamb with Chump, Braised Savoy Cabbages and Lamb Jus

Roast Ostrich with Sweet Potato Mash, Savoy Braised Cabbage, and Sauce Burgundy

Sea Bass with Squash, Baby Onions, Wild Mushrooms, New Potatoes, Beans, Spinach and Mushroom Sauce

Melanzane Parmiggiana with Vine Tomato and Basil Sauce (V)

Dessert

Baileys Cheesecake served with Winter Berries

Chocolate Fondant with Vanilla Ice Cream

Orange and Passion Fruit Tart with Berries

Selection of Cheeses with Homemade Bread and Chutney

Filter Coffee/Tea with Petit Fours

£65.00 per person

MENU ITEMS MAY CHANGE DUE TO SEASONAL AVAILABILITY
(V) -VEGETARIAN, (N) - MAY CONTAIN TRACES OF NUTS

PRICES INCLUDE 17.5 % VAT AND ARE SUBJECT TO 12.5% DISCRETIONARY SERVICE