

# *New Year's Eve*

## AT THE BAYTREE BRASSERIE

### WELCOME DRINK

KIR ROYALE

### STARTER

#### HOMEMADE MINISTRONE SOUP

A HEARTY BLEND OF SEASONAL VEGETABLES, FINISHED WITH DELICATE PARMESAN SHAVINGS

#### KING SCALLOPS

PERFECTLY SEARED, SERVED ATOP A VIBRANT PEA PURÉE WITH CRISPY BACON AND BLACK PUDDING (GF)

#### CHICKEN, MANGO & FRESH CHILLI SALAD

A REFRESHING SALAD WITH JUICY MANGO AND A HINT OF FRESH CHILLI, DRIZZLED WITH A CILANTRO LEMON DRESSING (GF)

#### FRESH CRAB & PRAWN PÂTÉ

A CREAMY BLEND OF CRAB AND PRAWN WITH DILL-INFUSED CREAM CHEESE, SERVED WITH TOASTED FOCACCIA (GF)

#### GRILLED GOAT'S CHEESE BRUSCHETTA

PAIRED WITH EARTHY BEETROOT AND A DRIZZLE OF HONEY (GLUTEN-FREE BREAD AVAILABLE)

### MAIN COURSE

#### MIDDLE LOIN BEEF FILLET

ROSEMARY SAUTÉ POTATOES, PINK PEPPERCORN AND BRANDY SAUCE AND PARSNIP CRISPS (GF)

#### PROSCIUTTO WRAPPED MONKFISH

SAFFRON CHERRY TOMATO PAN SAUCE, FENNEL CONFIT, SERVED WITH WILD RICE (GF)

#### CREAMY GARLIC CHICKEN BREAST

SET ON DIJON MUSTARD MASH (GF)

#### PORK TENDERLOIN

GREEN BEAN AND OYSTER STIR FRY TOSSED WITH EGG NOODLE

#### ROASTED AUBERGINE, PESTO AND TOMATO STACKS

CROWNED WITH PANKO AND CHEDDAR: (V)

**£89.99**

**ALL TO BE PRE-ORDERED 1 WEEK IN ADVANCE**