

# New Year Eve Menu

£39.95 plus 10% sc

Pre-order & pre-paid

Including French Petit Pain, Christmas cracker, marinated olives

Superbly set up on Red Linen with Place Card & Menu Choice.

(There will be a late after diner party; you are more than welcome to stay)

## STARTERS

### ½ Douzaine Snails a la Bourguignonne

### Voodoo Crayfish Prawns Cocktail

Premium quality Crayfish prawns cocktail with a spicy twist on a bed of continental mixed salad.

### Scottish Smoked Salmon Gravavlax

Cured in salt, and then smoked with oak wood served as a Carpaccio with a continental mixed salad, lemon, butter, French toast & champagne & dill dressing.

### Smooth Duck Pâté de Foie

Served with French toast, continental mixed salad pickle and onion.

### Deep Fried French Brie de Meaux (V)

Showered with honey, grilled almond & roasted nuts on a bed of continental mixed salad with honey & mustard dressing.

## MAIN-COURSES

### Châteaubriand (add £6.00)

Very tender châteaubriand, seared on the outside, underdone on the inside.

### Moroccan Lamb Tagine

Large sweet rounded piece of lamb at the knuckle of the leg. Stronger tasting than the noix, it is regarded as a delicacy in France. The butcher in England often keeps it for himself as it is so good. Cooked like a casserole, with chef mum's recipe, served with couscous.

### Tenderloin Pork Fillet Forestière

Roasted to well-done, fanned & served, with Sauce Gourmande.

### Salmon Wellington du Chef

Scottish salmon with mushroom, spinach, cream cheese and dill, cooked in puff pastry served with hollandaise sauce.

### Whole Sea Bass Canoeed & Tiger Prawns

Oven baked with hollandaise.

### Mediterranean Stuffed Pepper & ratatouille Mornay

Two half peppers, stuffed with vegetarian couscous, baked with ratatouille & potato dauphinois

*All the main-course will be served with side-order selected by the chefs.*

## DESSERT

### Dessert Surprise du Chef

**SACREBLEU**  
RESTAURANT & CLUB