

New Years Eve 2008

Dinner Menu

Cream of asparagus soup

Duck confit and noodle salad with sesame and hoi-sin dressing

Wild mushroom en croute

Shellfish terrine with cherry tomato compote

Smoked salmon from Uga with lemon and capers

Sea bass fillets with braised fennel and pernod sauce

Fillet steak with mushroom and tarragon sauce

Braised lamb shank with rosemary and thyme

Roast artichoke, beef tomato tartlet with beurre blanc

Pantone bread and butter pudding with crème on glaze

Lemon tart with fresh raspberries and vodka cream

Warm chocolate fondant with vanilla ice cream

Selection of ice-creams or sorbet

Coffee and hand crafted petit fours