



*Fellinis*

## NEW YEAR'S EVE MENU

CHEFS BONNE BOUCHE

### STARTERS

Rice stuffed papaya with warm lime dressing (Vegan/GF)

Walnut pate, pickled walnuts, toasted sourdough (Vegan/GF option)

Maple roasted figs, hazelnuts, caramelized clementines, bitter leaves  
(Vegan/GF)

### SOUP

Tomato and red pepper with pesto croutons (Vegan/GF Option)

### SORBET

Spiced apple with raisins steeped in Calvados

### MAINS

Celeriac steak, curried pink peppercorn sauce, leek chiffonade  
(Vegan/GF)

Portobello mushroom, chipotle sauce, mustard mashed potato,  
steamed broccoli, roasted carrots (Vegan/GF)

Roquefort, pear and hazelnut tart tatin, new potatoes, peas in the  
French style

### DESSERTS

Lemon poached pears with blackberry cassis sauce (Vegan/GF)

Coconut rice pudding with roasted fruit brochettes, (Vegan/GF)

Chocolate and cherry brandy trifle

### COFFEE AND PETIT FOURS

