

FELLINIS NEW YEAR'S EVE MENU

Canapés



Roasted Pears, Endive, Pomegranate, Stilton and
Hazelnut Vinaigrette (GF / VEO)

Herbed Polenta with Char Grilled Artichokes, Sauce
Vierge (GF / VEO)

Whipped Goats Cheese Crostini, Baked Figs, Toasted
Almonds, Balsamic Glaze



Blood Orange Sorbet



Mushroom, Chestnuts, Red Wine and Tarragon en-
Papillote with Creamy Mashed Potatoes GF / VE)

Mediterranean Roasted Vegetables in Crispy Filo Parcels
with Herb de Provence Tomato sauce (VE)

Cashew and Walnut Roast, Cauliflower Puree,
Boulangère Potatoes, Winter Vegetables, Truffle and Red
Wine Jus (GF / VE)



Caramelized Pineapple and Coconut Trifle with Rum
Syllabub (VE)

Black Forest Roulade with Cherry Brandy Sauce (GF)

Port Baked Pears with Chocolate Sauce and Chocolate
sorbet (VE / GF)



Tea, Coffee & Petit Fours

*VE-Vegan/VEO-Vegan option/GF-Gluten free. The set
menu costs £65 per person. Call 015394 33845 to book!*