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New Year's Eve

New Year's Eve Dinner Menu

Starter

Scottish Smoked Salmon Mousse with Mustard and Dill Centre,
King Prawns with Lemon and Mesclun Salad

Main Course

Roast Chump of Lamb with Rosemary, Wild Mushroom,
Shallot & Redcurrant Sauce served with
Seasonal Vegetables & Potato Dauphinoise

Dessert

White & Dark Chocolate Truffle Mousse with
Blackcurrant Coulis and Vanilla Sauce

Tea or coffee and Selection of Petits Fours

Vegetarian Menu

Starter

Roasted Vegetable Timbale with Grilled Aubergine, Basil,
Gorgonzola, Olives & Toasted Pine Nuts

Main Course

Baked Stuffed Field Mushroom filled with Artichokes, Asparagus &
Crème Fraiche topped with Lattice Pastry served with
Seasonal Vegetables & Potato Dauphinoise

Dessert

White & Dark Chocolate Truffle Mousse with
Blackcurrant Coulis and Vanilla Sauce

Tea or coffee and Selection of Petits Fours

*Menu options have to be pre-ordered before the event
Bar and wine service available throughout the evening*