

ESTD 1984  
THE WATERFRONT

# NEW YEARS EVE 2018



## MENU

Isle Of Wight Fresh Brown Crab Bisque with Brandy and Cream

Butternut Squash, Mushroom and Spinach Tart with a Poached Egg and Leek Sauce

Homemade Salt Beef with Fresh Horseradish, Rocket, Pickles and Toasted Ciabatta

Seared Hand Dived Scallops with Minted Pea Puree, Crispy Pancetta and Tomato Dressing

Isle Of Wight Soft Cheese Panna Cotta with Tomato Jam, Pea Shoots and Truffle Oil

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### Beef Wellington

Fillet Steak wrapped in Chicken Liver Pate, Pancakes and then encased in Puff Pastry,  
Served with Dauphinoise Potatoes, Root Vegetables and Red Wine Jus

### Beetroot Bourguignon

Fresh Beetroot Slowly Braised with Baby Onions, Wild Mushrooms and Red Wine,  
with Spring Onion Mash, Glazed Carrots and Beetroot Gravy

### Maple Syrup Glazed Duck Breast

with Roasted New Potatoes, Celeriac Puree, Buttered Spinach and Roasted Fig Jus

### Pan Fried Turbot Fillet

with Tomato and Saffron Risotto, Fennel, French Beans and Clam Cream Sauce

### Medley of Pork

Confit Belly, Roasted Fillet, Pan Fried Black Pudding and Crackling,  
with Sticky Red Cabbage, Fondant Potato and an Apple and Calvados Cream

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### White Chocolate and Raspberry Cheesecake

with Crushed Pistachio, Raspberry Sorbet and White Chocolate Sauce

### Blackberry and Apple

Iced Blackberry Parfait, Roasted Apple, Blackberry Sauce,  
Roasted Apple Puree, Poached Blackberries and Apple Leather

### Toasted Coconut Creme Brulee

with Homemade Toasted Coconut Marshmallow and Raspberry Sauce

### Homemade Welsh Rarebit

Served with Toasted Onion Bread and Fig Chutney

Pre order  
by 18th  
December