

La Fontana

New Year Eve Menu

1st course

Bruschetta, Italian bread topped with a tomatoes, garlic and basil oil

2nd course

Appetisers a choice of the following

Clam Chowder Soup

Baby clams, diced potatoes, onion, garlic and cream

Chicken Liver Pate with toast

Parma Ham and Mellon

Baked Avocado with prawns in a rose sauce

3rd course

Vodka Sorbet

4th course

Main course

Drunken Duck

Pan seared duck breast in a sweet Sherry sauce. Served with baked rosemary potatoes

Lamb Shank

Lamb shank slowly cooked in a delicious sauce of figs, cinnamon, allspice, bay leaf garlic, onion and tomato. Served with garlic and parsley rice

Roast Fillet of Beef

A modillion of roast beef fillet with a mushroom and red wine sauce
Served with baked rosemary potatoes

Rosé Salmon

Salmon fillet cooked with prawns, onion, garlic, tomato, Rosé wine and cream.
Served with garlic and parsley rice

Baked Fennel

With a spinach and mushroom cream sauce served on a bed of garlic mash potatoes

All served with roasted winter vegetables

5th course

Dessert

Honey and Whiskey Cake, served with a whiskey cream

Spiced Tart

Apple, Sultanas baked with maple syrup, star anise and allspice, served with mascarpone cheese

Panna Cotta, served with a mixed berry sauce

Mixed Sorbet

5 course Dinner £34.95 per person