

**Links Hotel**  
**New Years Eve 2017**

**Vegetarian Option**

**Arrival**

**Canapés and Bubbly**

**To Start**

**Spiced Parsnip and Apple Velouté**  
Nutmeg and chive crème fraîche

**Followed By**

**Baked Binham Blue and Walnut Souffle**  
Roasted beetroot, fig and wild mushroom salad,  
red onion marmalade, balsamic reduction

**Sorbet**

**Wild Blackberry Sorbet**

**Main Course**

**Roulade of Pepper, Cauliflower and Chick Peas**  
Lebanese freekah salad, aubergine caviar, madras cream sauce  
Naan crisps and black sesame seed salad

**Dessert**

**Chef's Delight**  
(Chocolate and orange mousse, raspberry brulee, ginger and coconut sponge)  
Or

**Norfolk and British Cheese Board**  
Home spiced chutney, celery, grapes and biscuits

**To Finish**

**Coffee and Seasonal Petit Fours**

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**£75..00 per person**