

Links Hotel
New Years Eve Dinner 2017

Arrival

Canapés and Bubbly

To Start

Spiced Parsnip and Apple Velouté
Nutmeg and chive crème fraîche

Followed By

Pressed Poached Seafood Terrine
Pickled cucumber ribbons, lemon gel, citrus salsa, Avruga caviar

Sorbet

Wild Blackberry Sorbet

Main Course

Roasted Fillet of Beef
Fondant potato, mushroom farce, baby turnips and carrots, juniper and redcurrant jus
Or

Pave of Smoked Hake
Thai style potato crab cake, sautéed greens, coriander hollandaise

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

74..00 per person

Vegetarian Menu also Available

Menu correct at time of printing but subject to changed due to market forces