

Links Hotel
New Years Eve Dinner 2018

Arrival

Canapés and Bubbly

To Start

Spiced Butternut Squash Velouté
Chive crème fraîche, brioche croutons

Followed By

Ballotine of Fresh and Smoked Salmon
Compressed cucumber, lemon gel, heritage beetroot, Avruga caviar dressing

Sorbet

Cassis Sorbet

Main Course

Fillet of Beef Wellington
Gratin potato, roasted shallot, vegetable bundle, port jus
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Pave of Halibut
Mussel chowder, roasted baby leeks

Dessert

Chef's Delight
Chocolate and orange mousse, raspberry brûlée, ginger and coconut sponge
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Norfolk and British Cheese Board
Home spiced chutney, celery, grapes and biscuits

To Finish

Coffee and Seasonal Petit Fours

Vegetarian Menu also Available

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