



## The Dolphin Hotel & Restaurant

### NEW YEAR'S EVE DINNER MENU

Scotch Smoked Salmon rolled with Prawns tossed in lemon and served with Marie Rose Sauce

A fan of juicy Melon with finely sliced Parma Ham

Oysters served Natural or Stuffed with a mixture of Spinach, Garlic, Cream and Breadcrumbs

Lashings of hot garlic butter and grilled King Prawns or simply Plain butter

Glazed Goats Cheese on a caramelized red onion tart, homemade Pesto and balsamic glaze

~ooOOoo~

Lobster in a delicious creamy sauce lightly perfumed with Brandy

Sea Scallops with cheese sauce, sliced mushrooms & pureed potatoes

~ooOOoo~

Sorbet served with Champagne

~ooOOoo~

Noisettes of Venison seasoned in Madeira sauce flamed in Brandy and served with black cherries

Fillet of beef encrusted with Peppercorns flamed with brandy and finished with cream

Roasted Aylesbury duckling cooked to your liking with an orange or apple Flamed with Grand Marnier

Poached Fillets of Sole with Lobster Medallions and coated with Mornay Sauce

Roast Rack of Lamb cutlets accompanied with grilled tomatoes and Mushrooms

*Fresh Vegetables and Potatoes in Season*

~ooOOoo~

Choice of Gateaux \* Apple Pie with Custard or Ice Cream \* Fresh Fruit Salad

Profiteroles with Chocolate Sauce \* Vanilla Crème Brule \* Cheese & Biscuits

~ooOOoo~

Filter Coffee & Chocolate Mints

Price £77.50