

THE RIVERSIDE

GUEST ACCOMMODATION
& COASTAL RESTAURANT

New Year's Eve Menu

6 course evening restaurant / £55 per person

Welcome canapes

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To Start

Goats cheese cheesecake - red onion chutney

Lemon sole and scallop roulade - samphire - dill hollandaise

Smoked duck breast salad - crispy pancetta - poached egg - croutons - hoisin dressing

Crab, smoked salmon and avocado timbale - cucumber - chilli and lime vinaigrette

Wood pigeon breasts - cauliflower puree - roast beetroot - red wine reduction

Sorbet – pear and passion fruit sorbet – pear wafer

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Main Course

8oz fillet steak - dauphinoise potatoes - purple sprouting broccoli - sweet potato crisps - Madeira sauce

Monkfish tails - crushed new potatoes - leeks, samphire, fennel - beurre blanc

Lamb shank - celeriac mash - roasted vegetables – red currant and rosemary jus

Salmon and hake - Parma ham - spring onion mash - asparagus - spinach - hollandaise

Roasted butternut squash - vegetable risotto - cherry tomatoes - basil oil

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Dessert

Chocolate trio: brownie - profiteroles - Baileys torte

Banana baked Alaska - butterscotch sauce

Vanilla and cranberry Panna cotta - shortbread biscuit

A selection of local cheeses - biscuits - chutney

Coffees

Pre booking only by contacting us on
www.riversideboscastle.co.uk • Telephone 01840 250216