

BEAMERS RESTAURANT NEW YEARS EVE



Homemade bread & Olives

To Start

Crab salad with mango and coriander salsa
Scallops with curried parsnip, pomegranate and brown shrimps
Spiced winter vegetable soup with toasted pumpkin seed
Mussels cooked with garlic, shallots and white wine with a cream sauce

Main course

Brill and Dover sole
with a tartare beurre blanc, parma ham and pork crackling king prawns
Braised rump of lamb with confit baby onions, red current and Madeira sauce
Fillet of sea bass with kaffir lime leaves, chilli and wild mushrooms
Fillet of West Country beef
served pink with homemade duck pate, crouton and red wine and port sauce
Stilton and spinach tagliatelle with garlic bread

Puddings

Sticky toffee pudding, clotted cream ice cream and honeycomb crumb
Lemon posset and raspberry meringue
Chocolate and salted caramel torte with clotted cream ice cream
Selection of local cheeses with wafers and homemade chutney

Tea or coffee with petit fours

£60 pp inc vat