



Strands Inn



New Year's Eve

7:30 for 8pm *Dinner Menu* £32.00

Glass of Egg Nog on Arrival

First Course

Smoked Salmon & Prawn Roulade

*A Roulade of Smoked Salmon filled with Prawn,
Dill & Lemon Cream Cheese on a bed of Leaves*

Wild Mushroom & Asparagus Tart (V)

*A Creamy Wild Mushroom & Asparagus in a Pastry Case
Served with Salad Leaves and a Balsamic Dressing*

Aubergine Tian (V)

*A Tian of Aubergine, Tomato, Basil, Garlic & Goat Cheese
with a Basil Oil Dressing*

Ham & Chicken Terrine

*A Terrine of Ham & Chicken with Olives, Sun blushed Tomatoes,
Spring Onion & Applewood Cheese Served on a bed of Leaves with a
beetroot & Orange & Onion Chutney*



Second Course

Chefs Homemade Oxtail Soup

Served with Warm Crusty Bread

OR

Chefs Homemade Wild Mushroom, Garlic & Asparagus Soup (V)

Served with Warm Crusty Bread

Third Course

Medallions of Beef

*Medallions of Fillet Steak Served with a Wild Mushroom, Shallot,
Asparagus, Red Wine & Madeira Sauce
With a Chive Mashed Potato & Vegetables*

Oven Baked Cod Steak

*Oven Baked Cod Steak Wrapped in Bacon & Filo Pastry Served with a
Lemon, Cucumber Butter, Smoked Salmon Cream Sauce
With a Chive Mashed Potato & Vegetables*

Butternut Squash & Sage Risotto (V)

Served with ratatouille, Parmesan Crisps with Roasted Cherry Tomatoes

Dessert Course

Drambuie Flummery

*A light Creamy Drambuie Flavoured Mousse Served with Homemade
Orange Shortbread Biscuit*

Fruit of the Forest Cheese Cake

Served with a Fruits of the Forest Coulis & Cassis Sorbet

Brandy Snap Basket

*Filled with Fresh Fruits,
Served with Rum & Raisin Ice Cream & Butterscotch Sauce*