

*Dress to impress*  
*New Years Eve*

# BOND

## THEME NIGHT

IN THE CUERDEN SUITE



*Live artist & DJ till late*  
*Fizz & Canapes on arrival*  
*Casino games*  
*Cocktails*

### *Starters*

#### MELON & HAM

Honey dew melon wrapped in our own honey roast ham with a winter berry compote

#### PRAWN COCKTAIL

Cocktail prawns coated in marie rose sauce on salad with buttered brown bread

#### CHICKEN LIVER PATE

Served with toasted ciabatta, red onion marmalade & salad

#### WOBBLEYS MUSHROOMS (V)

Mushrooms cooked in a creamy blue cheese sauce served with a warm roll & butter

#### CAPRESE SALAD (V)

Baby mozzarella, fresh tomatoes, basil & a balsamic glaze

# £39.95

ARRIVE 7.30PM UNTIL LATE



### *Mains*

#### LAMB KLEFTICO

Slow roasted lamb served with a classic kleftico sauce of root vegetables, tomato & red wine

#### SLOW ROAST BEEF WELLINGTON

Succulent slow roast beef with paté & mushroom duxelle, wrapped in puff pastry, baked & served with a red wine sauce

#### CHICKEN SUPREME

Succulent chicken supreme served with a white wine, mushroom & asparagus sauce

#### SALMON EN CROUTE

Salmon fillet wrapped in a garlic mushroom & spinach pate, encased in flaky puff pastry with a white wine, garlic & herb sauce

#### MEDITERRANEAN STUFFED PEPPERS

Filled with root vegetables, tomatoes, herbs & feta cheese

ALL MAIN COURSES SERVED WITH HOUSE  
POTATOES AND SEASONAL VEGETABLES

### *Desserts*

#### WHITE CHOCOLATE PANNA COTTA

Served with raspberries & shortbread

#### FRESH FRUIT PAVLOVA

Crisp meringue nest topped with chantilly cream, fresh fruit & a mango coulis

#### BAKED VANILLA CHEESECAKE

Served with whipped cream & strawberries