



# NEW YEAR'S EVE MENU

## CANAPÉS

Mini beef & horseradish Yorkshire puddings  
vegetable cups with caramelised onion chutney & bocconcini  
Crayfish & dill on sourdough crostini

## STARTERS

### BEETROOT CURED SALMON GRAVLAX

celeriac remoulade & pickled cucumber

### SMOKED DUCK BREAST

pickled blood orange & parsnip puree

### COURGETTE & BLACK TRUFFLE ARANCINI

black garlic aioli & winter green salad (Roquette & watercress)

## MAINS

### ROASTED LAMB SHANK

smoked garlic mashed potato, oven roasted chantenay carrots & piccolo  
parsnips, red wine & shallot jus

### CRAB & PRAWN STUFFED DOVER SOLE

fondant potato, lobster bisque & buttered heritage courgettes

### PORTABELLO MUSHROOM WELLINGTON

creamy leeks & spinach, dauphinoise potatoes

## DESSERTS

### CELEBRATION OF CHOCOLATE

chocolate cups with selection of chocolate desserts

### ESPRESSO MARTINI TIRAMISU

sponge fingers soaked in Banderero XO coffee liqueur & Baileys cream topping.

Served with a baby Guinness

### VANILLA PANNA COTTA

lemon & thyme shortbread, limoncello sorbet & raspberry crumb

For any allergy and dietary requirements please contact a member of the team before making your booking.  
Please note all menus are sample only and subject to change due to produce availability and supply.

5-6 Tuesday Market Place, Kings Lynn, Norfolk, PE30 1JS | 01553 774996  
events@dukesheadhotels.com