

BOULTERS

Riverside Brasserie

New Year's Eve Menu

Friday 31st December 2010

English Lobster Raviolo with Ginger Velouté & Wood Sorrel

Roasted Cornish Halibut with Brown Butter Risotto, Roasted Pumpkin & Sauce au Champagne

Roasted Dry Aged Fillet of Dedham Vale Beef with Poached Chestnut Mousse, Savoy Cabbage Purée,
Sautéed Wild Mushrooms & Sauce Lie de Vin

British & French Cheeses with Home Made Bread & Crackers

Assiette of Chocolate - Milk Chocolate Brûlée, Dark Chocolate Negus,
White Chocolate & Anise Ice Cream in Pistachio

Coffee or Tea & Petits Fours

£95.00 per person

Live Music & Entertainment included

Head Chef - Daniel Woodhouse

Please advise us of any allergies, diet requirements when you order.

A discretionary 12.5% service charge will be added to your bill.