

TINA T'S MOTOWN  
NEW YEAR'S EVE DINNER EVENT  
2025

## Starters

**Creamy Mushroom Vol au Vent** V

With a nutmeg finish.

**Pan Seared Scallops** GF

With Pea Puree and a Butter Sauce.

**Smooth Chicken Liver & Cognac Pâté**

Salad Leaves with a Light Honey & Mustard Dressing,  
Red Onion Marmalade.

**King Prawns, Lobster, Avocado Cocktail** GF

With Pomegranate Salad, Marie Rose Sauce.

**Fig, Mozzarella & Serrano Ham** GF

Wild Rocket, Basil, Balsamic Glaze & Toasted Pine Nuts.

## Main Courses

**Corn Fed Chicken served with Smoked Pancetta** GF

Mushroom & Roasted Baby Onions Sauce, Dauphinoise  
Potatoes, Buttered Kale & Baby Carrots.

**Medallion of Beef Fillet** GF

served with Peppercorn and Sorrel Mushroom Sauce  
Fondant Potatoes, Buttered Kale & Baby Carrots.

**Grilled Salmon Fillet with Dill & Prawn Sauce** GF

Sauté New Potatoes with Buttered Spinach & Baby Carrots.

**Vegan Heritage Pot Pie** V GF VGN

Served with a Duchess Potato Topping and Selection  
of Vegetables

## Dessert

**Chocolate Mousse**

Mocha Sauce, Cocoa Nib Tuiles & Kumquat Compote.

**Salted Caramel Cheesecake**

With Toffee Sauce and Banana Crisp.

**Orange & Cointreau Panacotta** GF

Fruit Coulis & Burnt Orange.

**Cheese Board Selection**

With Oatmeal Biscuits. Served with English  
Preserves Pear Date & Ale Chutney

*Followed by Coffee*