



Beachcroft

Hotel & Restaurant

New Years Eve Gala Dinner 2020

Starters

Artichoke Veloute

Burnt onion powder, malt extract, artichoke crisp

Smoked Honey & Mustard Chicken

Fennel Cucumber, red onion slaw, herb aioli

Shallot, Wild Mushroom & Truffle Tartine

Baby leaves, balsamic glaze

Smoked Salmon & Crab Roulade

Sour dough crisp, compressed cucumber, lemon oil

Mains

Beef Wellington

Truffle dauphinoise potatoes, caramilised carrot puree, red wine jus

Roast Halibut Steak

Butter bean & pepper cassoulet, crispy shallot, chive & dill oil

Cider Braised Pork Belly

Chive mashed potato, apple puree, cider & cream sauce

Roast Vegetable Strudel

Spinach, ricotta & roasted vegetables, rich tomato sauce, basil dressing

Desserts

Salted Chocolate Delice

Coffee mousse, chocolate crackling, clotted cream

Mango Cheesecake

Kiwi jel, raspberry sorbet

Pistachio Cake & Almond Pana cotta

Pistachio ice cream, toasted almonds

Blood Orange Fool

Orange sponge, glazed orange segments, sesame snap

Coffee, Cream & Petit Fours

Cheese & Biscuit Platters & Champagne at midnight