

New Years Eve 2011

Arrival – 7pm
Dinner served at 7.45pm
Disco through til 1.00am

Table canapés

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Wild mushroom, asparagus and champagne chowder
With butter baked croutons

Honey roasted king shrimps
On a tiger prawn and caviar mousse, drizzled with citrus hollandaise

Sliced marinated venison and smoked duck
Served on a spring onion and a toasted almond salad with a horseradish dressing

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Slow roasted sirloin steak
Topped with lincolnshire paté and a sweet onion compote and finished with bordelaise sauce

Breast of corn fed chicken
Stuffed with feta cheese and apple and served with a calvados and truffle jus

Lemon grilled salmon
With an asparagus and leek filling and coated with a creamy citrus butter

Winter vegetable and red berry wellington
With a roasted leek sauce

All served with rustic potatoes and a medley of butter baked vegetables

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Individual baked apple, cinnamon and sultana pie
With caramelised apple and english custard

Milk and white chocolate brownie slice
With raspberries and a vanilla pod ice cream, drizzled with a dark chocolate and amaretto sauce

Mulled winter berry and archers peach trifle
With a homemade tuille biscuit

Selection of cheeses
With grapes, celery and savoury biscuits

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Freshly brewed coffee
With chocolate

£31.00 per person

The Royal Hotel, Drummond Road
Skegness, PE25 3EH
For reservations, tel:- (01754) 762301

