

Moniques

NEW YEAR'S EVE MENU 2021

WELCOME COCKTAIL ON ARRIVAL & CHRISTMAS CRACKER

Starters

SWEET POTATO, COCONUT & CARDAMOM SOUP

With yogurt & mini poppadoms

SCOTCH QUAIL EGGS

with Pumpkin Chutney

PRAWN PIL PIL

With bread

IRISH POTATO & SPRING ONION CAKE

With oaked smoked salmon & Horseradish creme fresh

DUCK 2 WAYS

Creamy Croquettes & honey roast breast, plum dressing & mesclun salad

SORBET

Mains

WHOLE ROAST ALE GLAZED BEEF FILET

With a onion crust, green peppercorn sauce

ROAST FILLET OF JOHN DORY

With A Wild Mushroom, champagne & clam sauce

BAKE SUPREME OF CHICKEN

With Chardonnay cream sauce, parmesan & sundried tomato & basil

✓ VEGETABLE WELLINGTON

With a caramelized onion & red currant gravy

Desserts

ROCKY ROAD CHEESECAKE BOMB

With white chocolate & creme Anglaise

RUM BABA

With poached pears & candied ginger ice cream

CHEESE BOARD

Selection of cheese with crackers, and glass of port

✓ VEGAN SALTED CARAMEL CAKE

With vegan ice cream

£60.00 per head

Glass of cava at midnight

£10 non-refundable deposit per person is required to secure your booking

Pre-order required 10 days in advance. ✓ Vegan