

David's BRASSERIE

New Year's Eve 2017

7 COURSE DINNER AND DANCE WITH LIVE MUSIC

£95 per person

A SPARKLING ARRIVAL

Glass of Champagne with Chef's selection of canapés

GETTING THE PARTY STARTED

Clear chicken soup, infused with fennel seeds, topped with poached hens egg, served on a bed of steamed julienne winter vegetables, finished with popcorn shoots and presented with warm rustic bread roll (*)

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Succulent pan seared British king scallops presented on celeriac & vanilla purée, Panko breaded black pudding, beetroot, chilli & stem ginger jam and garnished with nasturtiums

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Asparagus and spinach arancini with smoked Ribblesdale goats cheese, served on a bed of peppery watercress, marinated heritage baby tomatoes and drizzled with pistachio and basil pesto (V)

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Slow cooked satay beef brisket with scallion, daikon & lemongrass rice noodle salad, served with pineapple & peanut butter curry sauce, with crispy kale and micro stem radish

FOLLOWED BY FISH

Gravadlax salmon cornets filled with crayfish tails, crushed potatoes and dill, with saffron mayonnaise, pea shoots and lemon (gf)

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Char grilled mixed melon kebabs with Malibu, coconut and vanilla yoghurt (V) (gf)

REMISE EN BOUCHE

Homemade strawberry, prosecco and lime sorbet (V)

THE MAIN EVENT

Pan fried medallions of fillet steak, scented with Vecchia Romagna, presented with braised potato fondant, oven baked king oyster mushroom, honey glazed baby carrots and indulgent black truffle sauce (*Head Chef recommends medium rare*) (gf)

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French trimmed chicken supreme marinated in champagne, leeks, garlic and rosemary, accompanied with goats curd pomme purée, steamed kale, glazed baby carrots and a grape & white wine sauce (gf)

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Curried vegetable kedgeree with broccoli, cauliflower, peas, lentils and wild rice, bound together with harissa (V) (gf)

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Charred marlin with smoked garlic mash, crispy diced butternut squash, buttered asparagus and an indulgent king prawn and Avocaat cream sauce (gf)

SOMETHING INDULGENT

Rich creme de menthe dark chocolate ganache with dark chocolate soil, white chocolate whipped cream and fruity blueberry coulis (gf)

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Pineapple and vanilla panna cotta with coconut and mango ice cream, stem ginger shortbread crumb and passion fruit coulis

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Chef's selection of cheese presented with artisan crisp breads, caramelised apple and fig chutney and handpicked grapes (*)

2017's GRAND FINALE

Tea or coffee presented with Chef's selection of homemade petit fours

(*) Gluten free bread/biscuits available | † Gluten free without this item

£20pp deposit required on all reservations, pre-orders required by 18th December

For enquiries and reservations: 01782 657783 www.davidsbrasserie.co.uk

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