

restaurant
gigi's

NEW YEAR'S EVE MENU

TO TEASE

Chef's Selected Amuse Bouche

TO BEGIN

Kombu Cured Organic Sea Trout

Orange & Ginger Gel, Red Cabbage (F)

Thornhill Duck

Duck Pastrami, Pistachio Crusted Rillette, Blackberry (N)

Oat and Hazelnut Crusted Black Pudding

Apple and Foie Gras (D, G, N, Celery)

Aged Goat Cheese Crottin

Pear & Walnut Autumn Salad, Coffee Snap (D, N, G)

TO REFRESH

Roast Sweet Potato Soup

OR

Champagne Sorbet

TO FOLLOW

Sliced Peppered Sirloin Steak and Braised Rib

Smoked Bacon Hash Cake, Spinach Purée and Red Wine Jus
(D, Sulphate, Celery)

Lamb Journey

Lamb Cutlet, Roast Rump, Braised Neck
Organic Feta Cheese, Pomegranate (D, Sulphate, Celery)

Pan Seared Fillet of Turbot

Beetroot Tasting, Liquorice (F, D)

Pan Seared Fillet of Sea Bass

Lobster Cannelloni, Kale, Champagne Velouté (S, F, G, D, Sulphate)

Wild Mushroom Risotto

Feta Cheese, Balsamic Gel (S, D, Sulphate)

TO FINISH

New Year's Eve Assiette

g Festive Desserts from our Pastry Team

Petit Fours

Freshly Brewed Tea or Coffee