PENINSULA.GG

New Year's Eve

Amuse Bouche

Starters

CHICKEN CORDON BLEU
roasted cauliflower smashed, sautéed wild mushrooms
creamy dijon mustard sauce, baby rocket **GFA**

SPINACH & FETA ROULADE
roasted red pepper, baby spinach, toasted pine nuts
sun-dried tomato relish, basil oil **GFA VEA**

GUERNSEY SCALLOP
jerusalem artichoke puree & crisps, charred sweetcorn salsa,
caramelised apple, sauce vierge **GFA DFA**

Sorbet Course

LEMON SORBET, CAVIAR

Mains

BEEF FILLET WELLINGTON
baked shallots, glazed baby carrots, prosciutto asparagus
bundles, red wine jus **GFA**

GRILLED SWORDFISH FILLET
ginger sweet potato rosti, citrus-braised fennel, grilled leeks
baby spinach, saffron white wine velouté **GFA DFA**

PUMPKIN & RICOTTA RAVIOLI
parsnip purée, pickled baby beets, sage beurre noisette,
parmesan tuiles, toasted hazelnuts **VEA**

Desserts

PEACH & APRICOT CHEESECAKE
almond streusel, apricot saffron sorbet **GF**

STRAWBERRY CHAMPAGNE
white chocolate pink peppercorn mousse **VEA**

CARROT & ORANGE LAYERED CAKE
toasted cashew nut ice cream, orange peel jam **DF**

New Year's Eve
CELEBRATION PACKAGE

£125 per person

Package Includes:

7:00 pm
Canapés & a glass of fizz on arrival

7:30 pm
Three-course dinner

Live entertainment
Cobo Cabana, taking us into 2027

30% discount on all Champagne when
pre-ordered before 24th December

Special Room Offer

£100 per room
including late breakfast from 9:00 am to midday.

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