

*The Management & Staff
of The Shearwater Hotel
Would like to Welcome You*

New Year Eve Dinner Menu



Menu Offering

Starters

Crispy Brie Cheese

with Cinnamon, Chili Infused Cranberry Sauce,
Organic Mixed Leaves & Baby Coriander

Slow cooked Spiced Beef Caesar salad

Italian shaved parmesan, baby gem lettuce, garlic
croutons, spiced apricot chutney

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##### **Champagne Sorbet**

Served with Fresh Mint & Strawberry Balsamic  
Vinegar Reduction

##### **Spiced sweet potato soup**

Lightly spiced, chestnut shaving, cinnamon crème  
fraiche

#### **Main Course**

##### **35-day aged 6oz wagyu fillet steak**

Wild mushroom Duxelle stuffed Yorkshire  
pudding, smoked bacon potato cake,  
creamy brandy mixed peppercorn sauce

##### **Basil pesto marinated baked fillet of Salmon**

samphire & chorizo polenta cake, pea & mint  
puree, creamy tarragon bearnaise sauce

#### **Desserts**

##### **Shearwater festive trio of desserts**

Christmas pudding with brandy custard  
Cinnamon & apple crumble  
Black forest cheesecake

**Freshly Brewed Tea/Coffee**