



NEW YEARS EVE \$185.00 PER PERSON

AMUSE BOUCHE

Roast lemon scallop with chilli pumpkin purée and salmon caviar

ENTREE

Fois gras terrine, raisin and rum panettone and quince jelly

SOUP

Porcini mushroom consommé, black truffle and thyme, and chestnut biscotti

FISH

Squid ink risotto and spicy baby octopus ragout

REFRESHER

Grape fruit sorbet with a hint of Cabernet Grappa

MAIN

Pot roast eye fillet, cannellini bean ravioli, Barolo reduction and ratatouille purée

CHEESE

Truffled cheese mustard fruit and wholemeal croutons

DESSERT

Chocolate pannacotta, new season plum soup and moscato gelato

PETIT FOURS

Selection of Piedmontese sweets and chocolates

Dinner from 6:30 pm

Complimentary Glass of Laurent-Perrier on arrival in The Winery

served with canapés from 5:30 pm

Reservations:

Phone (09) 300 2809

Email tlakl.festivities@langhamhotels.com