



New Years Eve 2007

STARTERS

Rustic Root Vegetable Broth with Walnut Pesto
Served with fresh chunky bread

Warm salad of scallops with chorizo
Seared Scallops and Chorizo on mixed leaves with a fresh Lime and Sesame Oil dressing

Mediterranean Vegetable and Goats Cheese Terrine
Layers of Red and Yellow Peppers interspersed with a Garlic and Chive Goats Cheese.

Liver and Bacon
Chicken Livers and Bacon flambéed with Green Peppercorns and Brandy served on toasted fresh Soda bread.

MAINS

Breast of Chicken Stuffed with Tarragon, Garlic & Sun Blushed Tomato Butter
Wrapped in Parma Ham and Served on Sautéed Spinach

Oven Baked Monkfish
Served with a green parsley sauce on a bed of baby spinach with roasted plum tomatoes.

Lamb Cutlets or Venison Steak
Chargrilled Lamb Cutlets or Venison Steak on a roasted Root Vegetable puree with Potato layer cake and Cranberry Jus.

Parsnip Risotto with Shiitake Mushrooms
Served with roasted root vegetables.

DESSERTS

An assiette of Dessert

To include an Italian Lemon Cheesecake, Glazed Fresh Fruit Compote and an Orange and Brandy Chocolate Mousse Shot.

PRICE

£70 for 3 courses or £65 for members

all the above include seasonal vegetables, chocolates and Champagne on arrival

All prices are inclusive of VAT and do not include a service charge or any drinks. An optional 10% charge will be added to all bills. Our service charge is distributed amongst all the staff at Jagz.

