



# FIREFISH

---

## NEW YEAR'S EVE MENU

R 1850 PER PERSON

### AMUSE BOUCHE

---

#### **Oyster On The Half Shell**

Pink Grapefruit

### TO START

---

#### **Pan Roast Scallop**

Lemon, Leek & Textures of Chicken

OR

#### **Carpaccio of Beef**

Parsnip, Beets, Pickled Onion & Parmesan

OR

#### **Baby Leeks**

Truffle, Butter Sauce & Garlic Herb Crumb

### PALATE CLEANSER

---

### TO FOLLOW

---

#### **Chargrilled Langoustine**

Bisque, Buttermilk & Pickled Fennel

OR

#### **Pan Roast Sea Bass**

Butter Spinach, Clams, Scallops & Chanterelle

OR

#### **Blackened Sirloin**

Beef Jus, Parsnip Purée, Salted Caramel Onions & Parsley Oil

OR

#### **Pan Roast Broccolini**

Wild Garlic, White Bean Purée, Pine Nut Pesto & Spring Onions

### TO FINISH

---

#### **Chocolate Tart**

Salted Caramel, Hazelnuts & Ricotta Crème

OR

#### **Lemon Posset**

White Chocolate Crumble, Lavender Meringues & Vanilla Crème

