

# 3 COURSE MENU AT 190 \$ P/PERSON | WELCOME COCKTAIL INCLUDED AND A GLASS OF CHAMPAGNE AT MIDNIGHT

# CHOICE OF COCKTAIL

#### **FESTIVE BELLINI**

Alcoholic Cranberry Reduction, Festive Spices Mix and Prosecco Non-Alcoholic Cranberry Reduction, Festive Spices Mix and Ginger Ale

#### PANETTONE OLD FASHIONED

Panettone Whisky and Panettone syrup

### **APPETIZERS**

#### **SMOKED SALMON RILLETTES**

Smoked Salmon, Chive Crème Fraiche

#### **DUCK CREPES**

Slow-Roasted Marinated Duck, Orange Crepes, Apricot Sauce

### SHELLFISH BISQUE

Creamy Shellfish Flavored Soup

#### **NICOISE SALAD**

Lettuce, Olives, Tomatoes, Tuna, Anchovies and Green Beans

# **ENTRÉE**

#### **PRIME RIBS**

Slow-Roasted Mustard-Herbed Prime Ribs with Red Wine Sauce

#### LOBSTER THERMIDOR (CARIBBEAN FUSION)

Local Lobster with Coconut Cream Sauce

#### **DUCK CONFIT**

Herbs And Spices Confit of Duck Breast with Berry Sauce

# HERBED-CRUSTED RACK OF LAMB

Herbed Rack of Lamb With Au Jus

## **MUSHROOM RISOTTO (VEGETARIAN)**

Arborio, White wine, Butter, Mushroom, Parmesan Crisp

# **CHOICE OF SIDES**

FONDANT POTATOES OR RICE AND BEANS CITRUS INFUSED SEASONAL VEGETABLES

# **DESSERT**

## BANOFFEE

Graham Cracker Crust, Salty Caramel, Banana, Cream

## CRÈME BRULEE

Rich Custard with Hardened Caramelized Sugar

# WELCOME IN THE NEW YEAR WITH CANAPÉS AND CHAMPAGNE AT 11PM

HAPPY NEW YEAR

The Long Bay Beach Resort wishes you a happy New Year

