

New Years Eve Gatsby 1920 Themed Gala Dinner

IN THE BOTANIC ROOM

AMUSE BOUCHE

Oyster Rockefeller

Gratinated Native oyster, garlic & fine herb butter, pangritata

STARTER

Shrimp Salad

Poached Shrimps, pickled vegetable salad, quail egg.

INTERMEDIATE

Champagne Sorbet with raspberry crisps

MAIN

Baked Ham

Glazed loin of cured pork, burnt apple, celeriac puree, fruit pig croquette

DESSERT

Trifle

'Old Fashion' whisky trifle, edible gold

7.30pm-Late