

HIGH ROCKS

NEW YEAR'S EVE 2019

BORDERS RESTAURANT

BUCKS FIZZ & CANAPÉS ON ARRIVAL

WARM SEAFOOD TART with scallops, monkfish & prawns in a cheesy Mornay sauce
SMOOTH DUCK LIVER & GRAND MARNIER PATÉ with orange compote & toasted brioche
ASPARAGUS & AVOCADO SALAD with balsamic & olive oil dressing (v veg gf df)

FILLETS OF SEABASS in a cream & Champagne sauce with prawns

BREAST OF DUCK sliced & served in a cherry & Kirsch sauce (gf)

MEDALLIONS OF FILLET STEAK in a rich Barolo wine sauce (gf)

above Main Courses served with croquette potatoes, fine green beans & broccoli

PASTA PILLOWS filled with spinach & ricotta cheese in a tomato & cheese sauce (v)

PERA BUON ANNO poached pear with warm chocolate sauce & zabaglione (v gf)

PANNA COTTA cooked cream dessert with Limoncello syrup & fresh raspberries (gf)

CHEESE & BISCUITS English & Continental cheeses, red onion relish, grapes & celery (v)

COFFEE & PETIT FOURS

£65

ARRIVAL FROM 8.30PM DRESS CODE; SMART
DINNER FOLLOWED BY A DISCO UNTIL 2AM

Whilst every care is taken we cannot guarantee that any of our dishes are free of nut traces
v = vegetarian veg = vegan gf = gluten free df = dairy free

PRE-ORDER REQUIRED NO LATER THAN ONE WEEK IN ADVANCE

If you wish to make a booking for Borders Restaurant, we will require a deposit of £30 per person.
Deposits are non refundable in the event of cancellation, reduction in numbers or non attendance.

Only those booked in are allowed to attend the event.

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