

# T H E   G L A S S H O U S E

## NEW YEAR'S EVE DINNER

Monday 31<sup>st</sup> December 2018

### Selection of Canapes

1988 Deutscher Sekt, Peter Lauer, Brut, Riesling, Mosel(disgorged 2017), Mosel, Germany - £20.00

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Roasted Orkney scallops with golden raisins, capers, pomegranate, lime and chilli

2015 Josmeyer, "Le Dragon", *Riesling*, Alsace, France

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Hand rolled linguine with black truffle and aged parmesan

2013 Bird On A Wire, *Marsanne*, Yarra Valley, Australia

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Aged fillet & short rib of beef with wild mushrooms, potato galettes and peppercorn sauce

2010 Amarone della Valpolicella "Corte Bra", Sartori, *Corvina/Molinara/Rondinella*, Veneto, Italy

or

Roast halibut with razor clams, jerusalem artichokes, potato gnocchi and chanterelles

2013 Wijnkasteel Genoels Elderen, Gold Label, *Chardonnay*, Aarschot, Belgium

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Citrus salad with pink grapefruit and champagne

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Chocolate and peanut parfait with salted caramel and banana ice cream

2010 Vin Santo, Estate Argyros, *Assyrtiko*, Santorini, Greece

or

Pineapple tarte tatin with lime ice cream

2014 Jurançon "Marie Kattalin", Domaine de Souch, *Petit Manseng/Gros Manseng*, France

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Optional cheese from the board (+£10.00)

2001/2015 Merlino, Pojer e Sandri, Trentino, Italy -£12.50

**Five courses - £95.00 / Optional Wine Pairing - £70.00**