



Brasserie 16 at the Devoncourt Hotel  
New Years Eve Menu 2011

## Celebration New Years Eve Dinner Dance

### Starters

Chef's Soup of the Day with Croutons and Crusty Bread

or

Help Yourself to the Hot & Cold Hors D'oeuvres Display

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### Main Course

Prime English Sirloin Steak

With Port Glazed Shallots and a Redcurrant Jus & Dauphinoise Potatoes

Paupiette of Lemon Sole Stuffed with Prawns & Exe Crab

Served with Beurre Blanc Sauce & Rosti Potatoes

Pan Fried Duck Breast with a Blueberry Sauce

Duck Leg Confit & Bubble & Squeak Potato Cake

Breast of Chicken Stuffed with Leek & Porcini Mushrooms,

Thyme and a Red Wine Jus with Dauphinoise Potatoes

Roast Rack of Lamb

With Rosemary & Red Wine Jus & Celeriac Mashed Potatoes

Chic Pea, Mushroom & Brazil Nut Wellington

With a Tomato Jus & Potato Rosti

Served With Chunky Cut Chips or Chefs Potato of the Day

&

Seasonal Vegetables or Salad

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### Desserts

Baked Alaska With Sparklers Or A Selection from the Dessert Trolley

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### Cheese

Devon Cheeseboard

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Cafetiere of Coffee or Tea

With Chocolate Mint

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A Glass of Champagne at Midnight (£5.00 Extra)

3 Courses & Coffee £32.50

4 Course & Coffee £37.50

Dinner from 6.30pm

Dancing in Sun Lounge With Disco 9pm—1am