# New Year's Eve 2008
# At Krimo's

## Champagne Reception

## Appetizers

Wild mushroom Bouchées
Goat's Cheese Quiches
Lamb and Coriander Skewers

## Starters

Duo of roasted Tomato and Maris Piper soups with crispy lardoons and sour cream
Tea smoked goose on a Waldorf salad with a tangy blood orange dressing
Pan fried King Scallops with pancetta and a pea puree topped with watercress salad
Linguine with wild mushrooms, crème fraiche, truffle oil and a Parmesan biscuit

## Main Courses

Roasted double loin of Cumbrian lamb wrapped with Parma ham with a spiced apricot stuffing, garlic potato puree and spinach
Pan fried fillet of Yorkshire Venison, butternut squash puree, braised red cabbage and a mulled wine reduction
Fricassee of local Monkfish with sautéed pumpkin pearls, mussels and saffron cream
Chicken breast with rosemary and wine on a garlic potato cake.
Pan fried Fillet of Northumberland beef with a three-pepper crust on roasted Balsamic shallots and thyme
Slow-roasted butternut squash filled with a courgette and sweet pepper risotto with toasted pine nuts and Dolcelatte.

## Desserts

Assiette Gourmande, Four Mini Desserts on one plate
Continental and English Cheeseboard with home made chutney and grapes

## Coffee and Mints

**Please Note:** A deposit of £10 per guest is necessary to confirm the booking.
Menu choices are required by 15th December together with final balance.

**£59.95**

**Krimo's** The Marina Hartlepool TS24 0YB Tel: (01429) 266120 Fax: (01429) 222111
www.krimos.co.uk

Name and Address of organiser:

No. of guests:

Tel: Time of Arrival: *(No later than 9.30pm,please):*

| Name | Starter | Main Course | Dessert |
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