

# *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**