



www.redwood-restaurant.co.uk

Hogmanay Dinner Menu Thursday, 31 December 2009

£35.95 for 3 courses

Starters

California Uramaki Sushi with Pickled Ginger & Wasabi
(sliced inside-out sushi roll with crab, cucumber & avocado)

Spicy Red Lentil, Carrot & Coconut Soup with Pork Meatballs, Chilli & Fresh Coriander
(please ask to omit meatballs to make vegetarian)

Smoked Duck with Mixed Greens, Feta, & Apricot with Sesame-Raspberry Vinaigrette
(please ask to omit duck breast to make vegetarian)

Starters served with Fresh Bread and Roasted Heads of Garlic in Olive Oil

Mains

Spiced Aberdeen Angus Beef Tenderloin with Ancho Chilli-Mushroom Sauce
served with Creamy Parsnip Mash & Winter Greens

Honey-Soy Glazed Sea Bass with Lemongrass-Ginger Beurre Blanc
served with Quinoa & Red Rice Salad with Tomatoes, Green Beans & Coriander

Puff Pastry Stacks with Mushrooms, Goat Cheese Mousse & Sweet Pepper Caviar
served with Carrot Puree, Sautéed Spinach & Basil Oil (V)

Desserts

Coconut Cake with Lemon Curd & Homemade Passion fruit Ice Cream

White Chocolate & Mint Mousse Terrine with Dark Chocolate Cointreu Sauce

Three Specialty Cheeses with Biscuits, Fruit & Chutney
(cheeses supplied by JJ Mellis & Henri's of Morningside)

Non-Alcoholic Beverages

Bottled Still or Sparkling Water (1 litre)	£2.50
Orange Juice, Diet Coke, Coke, Lemonade (tall glass/can)	£2.00
Coffee, Tea or Hot Chocolate <i>(Café Latte, Cappuccino, Espresso, Regular & Herbal Teas)</i>	£2.00
Extra Shot of Espresso	50p

*Discretionary 10% gratuity charge is added for parties of 6 or more.
Menus subject to change based upon product quality & availability.*

Please note we are not BYOW optional on New Year's Eve.