



BIG BLUE HOTEL

New Year's Eve 2024 Gala Dinner Menu

Drinks Reception

Confit Duck & Chicken Liver Croquette
Madeira chive cream sauce

Salmon & Tiger Prawn Skewers
honey & ginger marinade, crispy spring onions, toasted sesame seeds

(V) Twice-Baked Camembert & Rosemary Soufflé
toasted pine nuts, onion chutney, watercress oil

(V) Roasted Plum Tomato & Garlic Soup,
basil pesto

(V) Lemon & Lime Sorbet

Pan-Seared Fillet Of Beef
pomme purée, tenderstem broccoli, carrot puree, Merlot morel sauce

Parma Ham Wrapped Cod Loin
cockle, samphire, garden pea & herb broth

(V) Woodland Mushroom, Ricotta & Tarragon Filo Parcel
buttered new potatoes, griddled asparagus

Chocolate & Hazelnut Torte,
vanilla cream

Lemon Sponge,
wild berries, Campari liqueur

Lancashire Cheeses,
water biscuits, chutney

(V) Suitable for vegetarians

Fish products may contain bones

Where possible, all our products are locally sourced

PLEASE ADVISE A MEMBER OF OUR TEAM IF YOU HAVE ANY FOOD INTOLERANCES OR ALLERGENS