

# NEW YEARS EVE MENU 2018

## THE WELCOME

**Canapés & Porto Foccacia**

## STARTERS

**Lobster Bisque**

Scallops, mussels, gruyere, crab mayonnaise, crouton

**Duck Liver Parfait**

Foie gras, orange, damson, star anise, brioche

**Beef Fillet au Poivre**

Haggis cake, spinach, peppercorn sauce

**Gourmet 'Waldorf' Salad**

Pear, walnuts, charred tender stem broccoli, quince jelly, blue cheese dressing (v)

## MAINS

**Hallibut Fillet**

Langoustine arancini, lemon burre blanc, spinach, samphire

**Cartmel Valley Smoked Venison Wellington**

Mushroom duxelle, fine beans, salsify, kale, dauphinoise potatoes, jus

**Guinea Fowl Supreme**

Sweetbreads, broccoli, game crisps, bourginon potatoes, redcurrent jus

**Shallot Tarte Tatin**

Goats cheese, figs, apple (v)

## DESSERTS

**Twice Baked Black Cherry Soufflé**

Crushed meringues, white chocolate

**Honey and Whiskey Crème Brulee**

Shortbread

**Dark Chocolate and Salted Caramel Tart**

Orange parfait

**Cheese Plate**

Grapes, biscuits, damson and apple chutney.

£65.00 PER PERSON | £15.00 PER PERSON DEPOSIT REQUIRED ON BOOKING  
TO BOOK CALL 015394 48242 OR EMAIL [INFO@PORTO-RESTAURANT.CO.UK](mailto:INFO@PORTO-RESTAURANT.CO.UK)