



ROYAL MARINE  
HOTEL

# New Years EVE 2024

## Light Bites

### Smoked Chicken and Orange Salad

roasted red peppers, toasted almond and mango aioli  
1a,3,7,8a,10

### Bullock Harbour Crab Cake

herb lime remoulade, smoked paprika aioli  
1a,2,3,4,6,7,10

### Curry Roasted Cauliflower Salad

roasted cauliflower, avocado, beetroot hummus and  
citrus dressing 11

### Blue Cheese, Walnut and Poached Pear Salad

white balsamic dressing and mulled wine poached  
pears 7,8c,12

### Prawn Cocktail Salad

baby gem, spiced tomato cocktail sauce  
2,3,4,6,7,10

### Celeriac and Apple Soup

7,9,12

## Mains

### Char Grilled Beef Fillet Medallions

whipped potato, honey roasted parsnip, confit red  
cabbage, with a peppercorn sauce 7,12

### Grilled Chicken Supreme

root vegetable gratin, buttered greens with a chili,  
lime and coriander cream 7,8,11,12

### Five Spice Roast Duck

cauliflower puree, pak choi, sauteed baby potato,  
rosemary jus 7,12

## Mains

### Grilled Seabass

crab and saffron risotto, asparagus, lobster bisque  
1a,2,4,7,12

### Potato Gnocchi

butternut squash cream sauce, crumbled feta and  
chestnut, parmesan cheese 7

### Baked Aubergine

on lemon and almond tabbouleh, pomegranate,  
mint and cranberry salsa 6

## Desserts

### Caramelised White Chocolate & Coconut Cheesecake

white chocolate soil, toffee sauce 1a,3,5,6,7

### Mango and Passion Fruit Mousse

mango gel, fresh cream 1a,3,6,7

### Milk Chocolate and Irish Cream Dome

raspberry gel and chocolate sauce 1a,3,6,7

### Vegan Chocolate Cheesecake

chocolate sauce, winter berry compote and raspberry  
gel 1a

#### Allergen Index:

1. Gluten\*, 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soya-beans, 7.  
Milk, 8. Nuts\*, 9. Celery, 10. Mustard, 11. Sesame Seeds, 12. Sulphur  
Dioxide and Sulphates, 13. Lupin, 14. Molluscs, 1a. Wheat, 1b. Rye,  
1c. Barley, 1d. Oats, 8a. Almond, 8b. Hazelnut, 8c. Walnut,  
8d. Cashew, 8e. Pecan, 8f. Brazil, 8g. Pistachio, 8h. Macadamia