



LAUREL'S

RESTAURANT & BAR



RESERVATIONS

965 077 444

info@laurels.es

New Year's Eve 2020

65 euros per person

Includes a bottle of Synera house wine between two

Table bookings from 6.30pm - 9.30pm

To Welcome You

Glass of cava and canapé

Starters

Rich French onion soup with a mature cheddar crouton

Three cheese twice baked soufflé served with an apple and walnut salad

Garlic and chilli pan-fried King prawns served with toasted ciabatta bread

Thai chicken skewers served with a sweet chilli, ginger and garlic dipping sauce

Main Courses

Fillet steak topped with chicken liver parfait served with a rich beef and Madeira sauce

Served with creamy mashed potatoes and seasonal vegetables

Pan-seared rump of lamb with pea puree and a rich redcurrant and mint red wine gravy

Served with creamy mashed potatoes and seasonal vegetables

Trio of salmon, seabass and cod with a lemon, dill and chive sauce

Served with crushed roasted new potatoes and seasonal vegetables

Roulade of chicken filled with mushrooms and tarragon, and a wild mushroom sauce

Served with crushed roasted new potatoes and seasonal vegetables

Vegetable wellington with brie, roasted Mediterranean vegetables, spinach and sun dried tomatoes with a roasted tomato and red pepper sauce

Served with crushed roasted new potatoes and seasonal vegetables



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Desserts

Trio of desserts

All three desserts are served on a single plate per person

Rich chocolate and Cointreau mousse

Lemon and Christmas berries cheesecake

Honey and rum roasted pineapple with coconut ice cream

OR

**New Year's Eve cheeseboard with apple and cranberry chutney;
Stilton, Mature Cheddar, Camembert**

To welcome in the New Year

Glass of cava to celebrate

Throughout the night

Our singer

ANDY JONES

providing musical entertainment, and dancing in the bar until late