

# CELEBRATE NEW YEARS EVE

AT THE DOCTOR'S HOUSE



## APPETIZERS (CHOICE OF 1)

### *Seafood Chowder*

- Fresh Cod, Mussels, Shrimp, Local Root Vegetables in a creamy seafood veloute served with garlic crostini.

### *Life Salad*

- Ever changing mix of crispy lettuce topped with homemade raspberry vinaigrette.

### *Hearty Vegetable Bean Soup*

- Chock full of local vegetables, a five bean medley, and fresh tomatoes in a vegetable based broth.
- This hearty soup is packed full of flavour and goodness for any palette. (Vegan)

## ENTREES (CHOICE OF 1)

### *Prime Rib Aujus*

- Oven Roasted and hand carved to perfection
- Served with yorkshire pudding, duchess potato, oven roasted medley of local root vegetables.

### *Pan Seared Atlantic Cod*

- Cod loin with traditional pork scrunchions, with duchess potato and roasted root vegetable medley.

### *Stuffed Chicken Breast Supreme*

- Stuffed with traditional summer savoury dressing
- Served with duchess potato and roasted root vegetable medley.

### *Crispy Vegan Quinoa Cakes*

- Topped with chick pea relish, served with mashed garlic potato and roasted root vegetables.

## DESSERTS (CHOICE OF 1)

### *New York Style Cheesecake*

- Served with blueberry compote.

### *Creme Brulee*

- Rich and creamy custard with a flamed caramelised sugar crust.

### *Strawberry Rhubarb and Apple Crisp*

- With oatmeal crumble and vanilla ice cream.