

S E A F O O D & G R I L L

SEASON

New Year's Eve Dinner 2017



www.seasoninwells.co.uk

Season, The Quay, Wells Next the Sea, NR23 1AH

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New Year's Eve Dinner 2017

Canapés & aperitif on arrival

Langoustine bisque, champagne poached oyster, tomato crumb

'Isle of Skye, twice dived' scallop, maple chicken, sweetcorn custard

'Gin & Tonic' cured salmon, cucumber textures, nasturtium, lemon confit

Fillet of beef, lobster ravioli, smoked potato purée, winter vegetables,
parsnip & pancetta veloute

Cheese taster

Dessert (all will be revealed on the night)

£50 per person

Wine flight also available £35 per person.