

# PANACEA

## NEW YEARS EVE 2008 WINTER BALL MENU - £85

A Blanc Martini

### APERITIF

Smoked haddock chowder

### FIRST COURSE

King scallop and smoked salmon terrine with caviar creme fraiche  
Seared foie gras with canadian ice wine jelly and mulled red onion jam  
Wild mushrooms on toasted brioche with pine nuts and smoked garlic

### MIDDLE COURSE

Pan fried seabass with black truffle spinach

### MAIN COURSE

Chargrilled whole lobster with steamed asparagus, braised ratte potatoes and lemon beurre blanc  
Fillet steak with smoked bacon boulangere potatoes, honey glazed chantenay carrots and red wine jus  
Breast of duck with pumpkin rosti, braised red cabbage and black forest cherries  
Roquefort and beetroot tart with broccoli and a toasted almond dressing

### DESSERT

Belgian chocolate creme brulée with orange shortbread biscuits  
Bourbon roasted peaches with wildflower honey and creme chantilly  
Strawberry and vanilla soufflé with white chocolate ice cream  
Cheshire blue, somerset brie and cornish yarg with oat biscuits and carrot and ginger chutney

(v) Denotes dishes which are vegetarian (n) Denotes dishes which contain nuts  
Due to the presence of nuts in our restaurant, nut traces may be found in any of our items

For enquiries and reservations please call Reception on 0161 833 0000  
[www.panacearestaurants.co.uk](http://www.panacearestaurants.co.uk)