

Hotel Bruce County
New Years Eve 2008
The 60's, 70's & beyond!
Wednesday 31st December
\$139 per person

*Welcome in the New Year in style at Clancy's Restaurant & Heritage Hall!
Dine on our award winning food created by Executive Chef Darin Wilson,
whilst enjoying our premium drinks package. If the mood strikes ~ why
not dress up in the style of your favourite music era!
Live music provided by dynamic duo T.L.C., playing a variety of Rock n Roll,
Retro Pop, Disco, and Blues classics from the 60's, 70's & beyond!*

**For a night of fun, fine food, premium drinks & great live sounds
join us this New Years Eve! Book a table of 10 and receive
a 60's, 70's or beyond themed cocktail for your party on arrival.**

**Reservations are essential and full pre-payment is required within 2 weeks
of booking or by 18th December to guarantee your booking.**

**Accommodation Packages from only \$380 ~ includes our NYE Dinner
for 2 plus Standard Queen accommodation and a noon check out!
Or upgrade to a Spa Suite Package at only \$420!**

**For further information or to secure your table, contact
Hotel Bruce County on 03 9803 5411
Email: dine@brucecounty.com.au
Web: www.brucecounty.com.au**



The 60's, 70's & beyond!

Wednesday 31st December 2008

Menu inspired by the chefs of the last 4 decades

Entrée

Prawn Cocktail ~ Tiger prawns served with spicy tomato fondue, mizuna salad leaves, dill essence & sprinkled with lemon dust

Duck à l'orange vol au vent ~ orange & star anise, slow cooked duck, mixed with hoi sin & rich duck jus, in a pastry case on a medley of mushrooms & baby bok choy, surrounded with an orange & cardamom reduction

Nicoise Salad ~ Char-grilled Yellow fin tuna medallion served on new season green beans, petit roma tomatoes, kalamata olives, sauté chat potatoes, sitting on baby romaine leaves & topped with a fried quail egg, preserved lemon & an olive oil vinaigrette

Bite size pieces of creamy Camembert coated with Japanese breadcrumbs, cooked until golden brown & soft in the middle, served with peppery wild rocket leaves & a strawberry & ginger jam

Main Course

Fillet Mignon ~ Gippsland pasture fed beef fillet wrapped in pancetta, topped with rosemary & honey brown mushroom duxelle, served on turned potatoes & broccolini, & topped with maitre d'hotel butter

Breast of corn fed chicken filled with double brie & pistachio stuffing, on dauphine potato, sugar snap peas & accompanied by a spiced apricot sauce

Pan-fried Atlantic salmon steak on char-grilled asparagus, fondant potato, sauced with a saffron & citrus beurre blanc

Victorian lamb saddle oven roasted & served atop roast vegetables, baby new potatoes, with minted pea coulis & a thyme jus

Vegetable Timbale ~ steamed wombok cabbage filled with sauté Asian style vegetables, scented with 5 spice & galangal, on a bed of egg noodles

Dessert

Chocolate Fondue ~ Seasonal fruits and berries served with a white & dark chocolate dipping sauce

Baked Alaska ~ Mango ice-cream encased in Italian meringue, served with a coconut anglaise & strawberries

Cherry & Anglaise Trifle topped with rockmelon & honeydew ribbons

Individual Pavlova's with passionfruit, summer berries & whipped cream

