

New Years Eve Buffet - Driftwood "Smörgåsbord" **£75 per person.**

Say goodbye to 2009 and welcome in 2010 in style with us and dance the night away. Enjoy a Champagne reception in a fantastic atmosphere followed by lavish food and wine.

Soup

- Indian style Tomato Soup
- Basket of Freshly Baked Breads

Appetizers

- Chilled Seasonal Melon Platter steeped in Kirsch with Hedgerow Berry Compote
- Charcuterie Platter – A selection of Smoked and Cured Meats, Continental Sausages, Pates and Terrines
- Seafood Platter – A selection of Cured, Smoked and Pickled Fish with Prawns and Squid
- Antipasto Platter – A Selection of Marinated Vegetables, Smoked Garlic, Mozzarella and Olives
Served with a selection of pickles, chutneys and condiments

Salad Bar

- Create a Salad – A selection of Mixed Seasonal Leaves, Cucumbers, Tomatoes, Mixed Peppers and Red Onion for you to create your own salad
- German Potato Salad – Warm New Potatoes with Crispy Bacon, Spring Onions and Grain Mustard Vinaigrette
- Warm Beetroot and Rocket Salad with Orange and Walnuts
- Dorset Blue Salad – Baby Spinach and Watercress with Pickled Blueberries, Pumpkin Seeds and Dorset Blue Vinny
Served with a selection of dressings and accompaniments

Carvery

- Roast Rib of Beef with Mustard and Thyme Yorkshire Pudding and Pan Gravy
- Ostrich and Apricot Sostatie (Traditional South African marinated skewer)
- Seared Fillet of Salmon with Buttered New Potatoes and Lemon Herb Dressing
- Vegetable and Lentil Curry with Saffron Braised Rice
Served with a selection of seasonal vegetables and herb roast potatoes

Desserts

- Baked Lemon and Sultana Cheesecake
- Tiramisu
- Black Forest Gateaux
- Warm Apple Pie with Custard
- Tropical Fresh Fruit Salad
Served with a selection of fruit coulis and Crème Chantilly

Coffee

- Freshly brewed coffee and petit fours

A glass of Champagne will be served at midnight to toast in the New Year.

**Driftwood Brasserie, First Floor Terrace, Dolphin Quays,
The Quay, Poole, BH15 1HU
Reservations: 01202 – 66 85 85**