

# MATOU

PAN ASIAN RESTAURANT & BAR

## NEW YEARS EVE BANQUET

**£125.00 PER PERSON**

Doors open at 6.30pm with dinner served between 7.30pm and 9.30pm. There will be entertainment throughout the night including a vocalist, firework display on the river, disco and late bar.

A glass of champagne will be served at midnight to bring in the New Year.

**Champagne cocktail on arrival & canapés served until 7.30pm**

### CANAPES

DUCK HOISIN  
SRIRACHA CHICKEN  
SMOKED SALMON TART  
ASPARAGUS WRAP  
MASSAMAN BITE

### 1ST COURSE

#### ORIENTAL PLATTER

Torched langoustine brushed with Tom Yum butter and dressed with baby fennel.

Slow cooked pork belly served with burnt apple gel and crispy pork skin.

Curried croquette with mixed shredded chicken, carrot, garden peas and dotted with a fruity Katsu curry.

### 2ND COURSE

#### LAMB CUTLETS

(char-grilled lamb cutlets served with curried carrot puree, yoghurt and a mint oil jus)

### 3RD COURSE

#### PAN FRIED SEA BASS

(sea bass fillet served with a seafood bisque, diced potato, mussels and topped with salt & pepper crispy leeks)

### 4TH COURSE

#### GLAZED DUCK FILLET

(pan-fried duck breast with a soy and honey glaze served with pickled beetroot, celeriac puree, cherry gel and salt & pepper baby potatoes)

### 5TH COURSE

#### STRAWBERRY WHITE CHOCOLATE MOUSSE

(strawberry mousse with pink peppercorn syrup served in a white chocolate cup)

*Vegetarian and Vegan options available upon request.*

*For special dietary requirements or allergy information, please speak with our staff before ordering. Although we endeavor to do so, we cannot guarantee that any of our dishes are allergen free due to possible cross contamination in our kitchen environment.*