



· ALLÉE BLEUE ·

NEW YEAR'S EVE PARTY

"Tonight is all about choice. Happy New Year's!"
Chef Gordon Dovey & the Allée Bleue team.

Allée Bleue Cocktail on arrival

From the Wood fire

Allée Bleue herbed prawn skewer
Allée Bleue lemon and herb-marinated chicken skewers
Durban curry lamb koftas with tzatziki sauce

Mini Slider Bar

Freshly baked bread roll with a selection of the following:
Home-made grilled beef & cheese burger
Smoked brinjal, tomato and boccacini with thyme aioli
Yoghurt-marinated Ostrich fillet with pineapple chutney

Fry Me Up Chef

Crispy beer-battered kingklip and hand-cut chips, served with tartar sauce
Tempura baby vegetables with thyme and a garlic hollandaise
Smoked & slow-braised pork belly, fig plum chutney and camembert spring roll

Wrap Up Bar

BBQ pulled pork, wrapped in a rosemary pancake
Home-made trout gravadlax in a Chive pancake
Allee Bléue olives, tomato and grilled halloumi in a coriander pancake

Make Me Sweet

Home-made mini milk bread with a dark chocolate soft centre
Warm cinnamon banana and pecan nut pie drizzled with dark chocolate
Mini red plum and frangipane tart
Cinnamon poached pear and peanut butter spring roll

Price R1000 pp. Arrive at 20h00 for 20h30. Food served between 21h00-23h00. Ends 01h00.

Includes: Welcome drink, live music, dancing, midnight countdown with a flute of Allée Bleue MCC, midnight snack.

Terms & Conditions:

- Bookings: info@alleebleue.com. Up to 28/12/18.
- Bookings are only confirmed after full payment has been received.
- A 20% handling fee will be deducted for cancellations up to 4 weeks prior to the event.
- No refunds thereafter.
- No BYO food and drinks.
- Full cash bar available.
- Dress: Smart casual.