

# NEW YEARS EVE MENU

## **3 COURSES FOR £37.50**

### STARTERS:

- FOCACCIA, OLIVES, HUMMUS, OIL & BALSAMIC
- CALAMARI - WITH PAPRIKA AIOLI
- CRAB CAKES - WITH CHILLI AIOLI
- MUSSELS - IN WHITE WINE, CREAM AND GARLIC SERVED WITH BREAD
- GARLIC TIGER PRAWNS - SERVED WITH FOCACCIA
- SOUP SERVED WITH CRUSTY BREAD

### MAINS:

- CRAB AND KING PRAWN FETTUCCHINE - WITH PANCETTA TOPPED WITH ROCKET AND PINE NUTS
- CHICKEN CURRY-BONELESS CHICKEN THIGHS, IN MILD SPICES SERVED WITH SAFFRON RICE AND FLATBREAD
- BEEF BOURGUIGNON - BEEF BRAISED IN A RED WINE AND MUSHROOM SAUCE SERVED WITH HORSERADISH MASH POTATO.
- MUSSELS - IN WHITE WINE CREAM AND GARLIC SERVED WITH BREAD
- VEGETARIAN RISOTTO - SAVOY, SAGE, SPINACH, PENINSULA SMOKED CHEDDAR AND GARLIC.

### DESSERTS:

- WARM CHOCOLATE BROWNIES - SERVED WITH CLOTTED CREAM OR VANILLA ICE CREAM  
\*CONTAINS NUTS\*
- LEMON POSSET - SERVED WITH VANILLA SHORTBREAD
- STCKY TOFFEE PUDDING - WITH TOFFEE SAUCE AND EITHER CLOTTED CREAM OR VANILLA ICE CREAM.