

# Copper City

## New Years Eve 2018

GLASS OF BUBBLES ON ARRIVAL & SELECTION OF BRUSCHETTA'S

### STARTERS

#### CARPACCIO OF BRESAOLA

LINCOLNSHIRE POACHER, ROCKET & BALSAMIC (GF)

.

#### FRENCH ONION SOUP

GRUYERE CROUTON, HOMEMADE BREAD ROLL (V)

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#### BROKERS GIN AND BEETROOT CURED SALMON GRAVLAX

CELERIAC REMOULADE, TOASTED SOURDOUGH (\*)

.

#### GAME TERRINE

TOASTED CIABATTA, APPLE & DATE CHUTNEY, ROCKET SALAD (\*)



### PALATE CLEANSER

KIR ROYALE SORBET (GF/V)



### MAINS

#### CORN-FED CHICKEN SUPREME

KOFFMAN CABBAGE, FONDANT POTATO, CRISPY PROSCIUTTO, ASPALL CIDER JUS (GF)

.

#### 9OZ RIBEYE STEAK

PORTOBELLO MUSHROOM, SLOW BAKED ROSEMARY SALTED BEEF TOMATO, TARRAGON, CAPER & CHIVE BUTTER, SEASONED CHIPS, BUFFALO TRACE CREAM SAUCE (GF)

.

#### ROASTED HALIBUT STEAK

PEA, PROSCIUTTO & COCKLE RISOTTO (GF)

.

#### PAN FRIED POLENTA CAKE

SAUTÉED WILD MUSHROOMS, SUNDRIED TOMATOES, CRISPY KALE & TRUFFLE OIL WITH A DEEP FRIED POACHED EGG (GF/V)



### DESSERTS

#### PLUM, RHUBARB & GINGER GIN CRUMBLE

CRÈME ANGLAISE (\*/V)

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#### SALTED DARK CHOCOLATE FONDANT

PISTACHIO ICE CREAM, SHORTBREAD FINGERS (V)

.

#### LEMON TART

FENNEL BISCOTTI (V)

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#### BAKED 'SNOWBALL' ALASKA

ADVOCAAT ICE CREAM, CANDIED LIME (\*)

\* ITEMS CAN BE MADE GLUTEN FREE. PLEASE ASK YOUR SERVER FOR FURTHER INFORMATION.

Set Meal £40pp

# Order Form

PLEASE USE THIS FORM FOR PARTIES OF **10** OR UNDER – PLEASE COMPLETE THE PREORDER AND EITHER EMAIL BACK TO US OR BRING IT INTO THE BAR WITH A **£5** DEPOSIT PER PERSON.

FOR LARGER GROUPS OR PARTIES, PLEASE CONTACT US DIRECTLY AND OUR EXPERIENCE TEAM WILL HELP MANAGE YOUR BOOKING.

FIRST NAME \_\_\_\_\_ ADDRESS \_\_\_\_\_  
 SURNAME \_\_\_\_\_  
 COMPANY \_\_\_\_\_ BOOKING DATE \_\_\_\_\_  
 EMAIL \_\_\_\_\_ BOOKING TIME \_\_\_\_\_  
 CONTACT NUMBER \_\_\_\_\_ GROUP SIZE \_\_\_\_\_

GUEST NAME	CARPACCIO OF BRESAOLA (GF)	FRENCH ONION SOUP (V)	BROKERS GIN AND BEETROOT CURED SALMON GRAVLAX (*)	GAME TERRINE (*)	KIR ROYALE SORBET (GF/V)	CORN-FED CHICKEN SUPREME (GF)	9 OZ RIBEYE STEAK (GF)	ROASTED HALIBUT STEAK (GF)	PAN FRIED POLENTA CAKE (GF/V)	PLUM, RHUBARB & GINGER GIN CRUMBLE (*/V)	SALTED DARK CHOCOLATE FONDANT (V)	LEMON TART (V)	BAKED 'SNOWBALL' ALASKA (*)

ALL OUR FOOD IS PREPARED IN A KITCHEN WHERE NUTS AND OTHER ALLERGENS ARE PRESENT. WE HAVE INDICATED ON OUR MENU WHERE ITEMS ARE VEGETARIAN (V), GLUTEN FREE (GF) OR CAN BE MADE GLUTEN FREE (\*) BUT IF YOU OR ANY OF YOUR PARTY HAS AN ALLERGY OR INTOLERANCE, PLEASE INFORM US AT THE TIME OF BOOKING SO WE CAN ENSURE OUR INGREDIENTS WILL BE ADJUSTED ACCORDINGLY.