—— 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)

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)

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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)

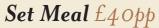
KEME MOLMBE (

SALTED DARK CHOCOLATE FONDANT PISTACHIO ICE CREAM, SHORTBREAD FINGERS (V)

> **LEMON TART** FENNEL BISCOTTI (V)

BAKED 'SNOWBALL' ALASKA ADVOCAAT ICE CREAM, CANDIED LIME (*)

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





Resent. We have indicated on our menu where items are vegetarian (v), gluten free (a) 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.