Mapperley

New Years Eve 2018

STARTERS

PRESSED TERRINE OF SMOKED HADDOCK & SEATROUT

WITH LEMON GEL AND SWEET & SOUR BEETROOT

HAGGIS, TATTIES & NEEPS

ROAST BUTTERNUT SQUASH SOUP

GOAT'S CHEESE AND TOASTED HAZELNUTS

GRILLED ASPARAGUS

CRISPY DUCK EGG. BÉARNAISE SAUCE



MAINS

THREE BIRD ROAST

PHEASANT, PARTRIDGE AND PIGEON WRAPPED IN PARMA HAM, CREAMED SPROUTS, ROOT VEGETABLES, FONDANT POTATO, SHERRY JUS

BUTTER-ROAST COD LOIN,

CAULIFLOWER CHEESE BAKED POTATO, GRIBICHE

PANCETTA WRAPPED FILLET OF PORK.

CELERIAC DAUPHINOISE, CARROT, BEETROOT, DIANE SAUCE

ROOT VEGETABLE WELLINGTON,

CELERIAC PUREE, FINE BEANS, GRAIN MUSTARD CREAM SAUCE



DESSERTS

TRIO OF COPPER DESSERTS

ICED DRAMBUIE PARFAIT WITH HAZELNUT BRITTLE, WHITE CHOCOLATE CHEESECAKE WITH MINT JEL, ST CLEMENTS TART WITH RASPBERRY SYRUP

LOCAL CHEESE & BISCUITS

COFFEE & PETITS FOURS





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 $\pounds 5$ deposit per person.

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

FIRST NAME			ADD	RESS_								
SURNAME												
COMPANY			BOOKING DATE									
EMAIL				BOOKING TIME								
CONTACT NUMBER				GROUP SIZE								
GUEST NAME	PRESSED TERRINE OF SMOKED HADDOCK & SEA TROUT	HAGGIS, TATTIES & NEEPS	ROAST BUTTERNUT SQUASH SOUP	GRILLED ASPARAGUS	THREE BIRD ROAST	BUTTER-ROAST COD LOIN,	PANCETTA WRAPPED FILLET OF PORK	ROOT VEGETABLE WELLINGTON	TRIO OF COPPER DESSERTS	LOCAL CHEESE & BISCUITS	COFFEE & PETITS FOURS	
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ALL OUR FOOD IS PREPARED IN A KITCHEN WHERE NUTS AND OTHER ALLERGENS ARE P
RESENT. WE HAVE INDICATED ON OUR MENU WHERE ITEMS ARE VEGETARIAN (V),
GLUTEN FREE (EF) 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.