



West Bridgford
New Years Eve 2018

STARTERS

WINTER MINESTRONE SOUP
LINCOLNSHIRE POACHER TOASTIE (V)(*)

•

SEARED SCALLOPS
MINTED PEA PUREE, POACHED
QUAILS EGG, CRISPY PANCETTA (GF)

•

WOOD PIGEON BREAST
HAZELNUT, BLUE CHEESE AND
CARAMALISED APPLE SALAD (GF)



MAINS

ROAST FILLET OF BEEF
POTATO AND TURNIP GRATIN, SPINACH, JERUSALEM
ARTICHOKE PUREE, RED WINE JUS (GF)

•

PAN FRIED BREAST OF DUCK
POTATO DAUPHINOISE, HONEY PARSNIP PUREE, ROASTED BRUSSELS,
ORANGE AND CRANBERRY SAUCE (GF)

•

OVEN BAKED HAKE
CONFIT GARLIC MASH, BUTTERED GREENS, MUSHROOM FRICASSE (GF)

•

BUTTERNUT SQUASH AND GOATS CHEESE CANNELONI
ROASTED CAULIFLOWER, PARMESAN CREAM AND ROASTED TOMATOES (V)



DESSERTS

DARK CHOCOLATE TART
ORANGE GEL, PECAN NUT BRITTLE, CLOTTED CREAM ICE CREAM

•

RASPBERRY SOUFFLE
FROZEN YOGHURT, WHITE CHOCOLATE CRUMBLE (V)

•

MULLED WINE POACHED PEAR
VANILLA BEAN ICE CREAM AND CANDIED CINNAMON LEMON (V)(GF)



3 Courses £45pp

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 EXPERIENCED TEAM WILL HELP MANAGE YOUR BOOKING.

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

GUEST NAME	WINTER MINESTRONE SOUP (V)(*)	SEARED SCALLOPS (GF)	WOOD PIGEON BREAST (GF)	ROAST FILLET OF BEEF (GF)	PAN FRIED BREAST OF DUCK (GF)	OVEN BAKED HAKE (GF)	BUTTERNUT SQUASH AND GOATS CHEESE CANNELONI (V)	DARK CHOCOLATE TART	RASPBERRY SOUFFLE (V)	MULLED WINE FOACHED PEAR (V)(GF)

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.