

BREW YEAR'S EVE 2018

MENU

STARTERS

SAUTÉED WILD MUSHROOMS ON SOUR DOUGH TOAST **Ve**
with fresh rocket and truffle oil

CHARRED MACKEREL **GF**
with celeriac remoulade, herb salad and chive oil

ORIENTAL STEAMED BUNS
with BBQ pulled pork & Asian slaw

MAINS

PAN ROASTED CHICKEN BALLOTINE
(STUFFED WITH HERB SAUSAGE MEAT)
served with pomme anna, pea puree, buttered asparagus and pan juices

JUICY SALMON FILLET **GF**
with herb crushed new potatoes, chargilled sprouting brocoli and lime & caper dressing

WHOLE ROASTED SPICED CAULIFLOWER **GF** **Ve**
topped with vegan crema, sriracha sauce, pomegranate seeds and fresh coriander

DESSERTS

MAPLE, BOURBON & PECAN TART
with whipped cream

VANILLA CRÈME BRULEE **GF**
with caramalised orange and mint

CHOCOLATE & COCONUT TART **GF** **Ve**
with vegan vanilla ice cream

Ve INDICATES VEGAN DISHES **GF** INDICATES GLUTEN FREE DISHES

Some dishes may contain or have traces of nuts. Please ask a team member for our list of allergens.
A discretionary service charge of 10% will be added to the bill for groups of 10+