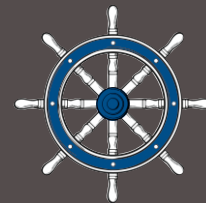


# REFRESHMENT ROOMS

## New Year's Eve

### 2020 / 2021



#### Starters

**Fragrant Thai Style Butternut Squash & Lentil Soup (Vegan)**

**Soy, Chilli 'n' Honey Chicken Goujons**

with chilli 'slaw

**Mini Chicken Tikka and Pea Madras Curry**

with mini naan & mango chutney

**Forest Mushroom 'n' Cheese Filo Cigar (V)**

with a coriander, tomato & peach salsa

**Black Pud' & Lancashire Cheese Bon Bons**

with crispy kale 'n' onions and a Lea & Perrin's mayo

**Lobster & Prawn Cocktail**

with Bloody Mary dressing & a baby novis (£2 supp)

#### Mains

**Grilled King Prawns & Pork Fillet on Brochette**

with giant couscous and an apricot, tomato & ras el hanout sauce

**Breast of Chicken Stuffed with Hogmanay Haggis**

wrapped in pancetta with neep 'n' tatty mash & a whisky 'n' mustard sauce

**Jamaican Jerk Jack Fruit (Vegan)**

with dirty rice, locally baked flatbread and a coconut dressing

**Fillet of Sea Bream**

with a leek 'n' sweet potato croquette and a spiced onion chowder

**Lamb Cutlets**

with a red currant jus, sautéed new potatoes & seasonal greens (£2 supp)

**7oz Prime Scottish Fillet Steak**

with your choice of chunky chips or fries, grilled tomato, onions and café du Paris butter (£5 supp)

#### Sweets

**Kahlua & Espresso Crème Brulée**

with Cantucci bickies and raspberries

**Orange & Ginger Toblerone Cheesecake**

with Nicholl's vanilla ice cream

**Warm Bakewell Tart**

with chef's honeycomb crumbled over freshly whipped cinnamon sprinkled cream

**A Vegan Pistachio & Coconut Panna Cotta**

with a tropical fruit salsa

**2 Scoops of Nicholl's Parkgate Ice Cream**

with a chocolate cigar

**An all singin' all dancin' New Years Eve Cheese Board**

with all manor of sundries and pickles, crackers and a 50ml glass of late bottled vintage port (£5 supp)

**3 Course Celebration Menu £30.00**  
(plus supplements)

from 7.30pm - last drinks order 10.00pm 11.00pm close