

2019

NEW YEARS EVE

3 COURSES £50 PER PERSON

"BEAT THE CLOCK" FOR NEW YEARS EVE
3 COURSES £39 PER PERSON

(for all tables reserved on our first sitting 6pm-7.30pm)

TO START

Jerusalem artichoke soup, toasted hazelnut, rosemary croquette (V)
Duck & chicken liver parfait, pickled shallot, red onion jam, grilled brioche
Lobster, prawn & crayfish risotto, dill oil (GD)
Avocado, sun blush tomato, chilli, red onion & orzo salad (Vegan, D)

MAIN COURSE

Beef wellington, sautéed kale, spinach, creamy mash, port jus
Lamb cutlet, braised lamb shoulder, broad beans, tomato & thyme jus, dauphinoise potatoes (G)
Pan fried halibut, parsnip puree, pomme anna, girolles, golden raisin & spring onion sauce (G)
Cauliflower steak, roasted pepper salsa, steamed greens, herb roasted new potatoes (Vegan GD)

DESSERT

Chocolate & pecan brownie, salted caramel, vanilla ice cream (Vegan, D)
Vanilla crème brûlée, brandy snap, amaretti biscuit (V, G without snap or biscuit)
White chocolate & MALTESERS cheesecake (V)
Selection of cheeses with biscuits, grapes, apple & chutney (V)

Vegetarian (V) Gluten Free (G) & Dairy Free (D) diets.

£20 per person secures your table at time of booking, with full payment
& meal choices required at least 14 days prior to the event.

Reservations & further information: 01283 544644
174/175 Station Street Burton on Trent DE14 1BN



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NEW YEARS EVE

PRE ORDER FORM

Name of booking

Contact number

Number of guests

Time

Date of booking

To start

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Main course

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Cauliflower steak, roasted pepper salsa, steamed greens, herb roasted new potatoes (Vegan GD)

Desserts

Chocolate & pecan brownie, salted caramel, vanilla ice cream (Vegan, D)

Vanilla crème brûlée, brandy snap, amaretti biscuit (V, G without snap or biscuit)

White chocolate & MALTESERS cheesecake (V)

Selection of cheeses with biscuits, grapes, apple & chutney (V)

Please state how you'd like your beef wellington cooking (Pink or Cooked through):

Please state how you'd like your lamb cutlet cooking (Pink or Cooked through):

Please return this form no later than Friday 20th December 2019

