



A v e n u e B i s t r o

# NEW YEAR'S EVE

Live Music with The Landed from 8pm

## STARTERS

### Lobster Bisque

Basil & brandy crème fraîche

### Smoked Salmon & King Prawn Roulade

Chorizo, caviar & avocado purée

### Whipped Goats Cheese

Beetroot, candied walnuts, honey & balsamic drizzle

### Hoisin Confit Duck Bon Bons

Spiced plum sauce, chilli & pickled cucumber

### Indonesian Sweetcorn Fritters (VG)

Curry lime hummus, tomato salsa & micro coriander

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Champagne Sorbet

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## MAINS

### Slow Cooked Short Rib of Beef

Confit garlic horseradish mash potato, carrot purée & balsamic & red wine jus

### Sea Bass Fillet

Pea & bacon velouté, spring onion mash potato & crispy Parma ham

### Rump of Lamb

Dauphinoise potatoes, tender stem broccoli, buttered cabbage, port & red currant reduction

### Lobster, King Prawn & Saffron Risotto

Parmesan & olive oil

### Beetroot & Butternut Squash Wellington

Sweet potato mash, tender stem broccoli with a tarragon & garlic sauce

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## DESSERTS

### Homemade Tiramisu

### After Eight Cheesecake

### Vegan Sticky Toffee Pudding

Served with vanilla ice cream

### Raspberry & Gin Brûlée

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**3 COURSES £95 PER ADULT**

**£45 CHILDREN UNDER 11**

**£20.00 PER PERSON DEPOSIT NEEDED ON BOOKING**

