

# SHEPHERDS ARMS

## NEW YEARS EVE MENU 2022

**4 Courses- £70.00**

**5 Courses- £80.00**

**Served from 5:30pm**

**Canapes and Glass of Prosecco on arrival**

### **STARTERS**

Twice Baked Charcoal Cheddar Souffle (V)

Cream of Watercress and Potato, Seared King Scallop

Terrine of Smoked Bacon and Wild Boar, Quince, Burnt Apple Puree and Pork Airbag Scratching

Classic Smoked Salmon, Melba Toast, Bitter Leaves, Capes and Caviar Vinaigrette

**-----All starters are served with Bread and Homemade Butter-----**

### **MAIN COURSE**

Roast Rack of Lamb with Parsley Garlic Crumbs, Dauphinoise Potatoes and Red Currant Jus  
(Can be Cooked Pink or Cooked Through)

Wild Mushroom and Gruyere Money Bags with White Truffle Oil and Roasted Artichokes (V)

Stone Bass En papillote with Pernod Cream Sauce (Cooked in a bag with Confit Potatoes, Fennel and Samphire)

Pan Fried Rose Veal Ribeye with Yeast Extract Butter, Straw Potatoes, Sage, Tomato and Masala Jus (can be cooked pink or cooked through)

**-----All the above served with a selection of Seasonal Vegetables and New Potatoes-----**

### **DESERTS**

Goey Chocolate Brownie with Chocolate Ice Cream

Sticky Toffee Pudding with Butterscotch Sauce and Honeycomb Ice Cream

Crème Brulé with Vanilla Shortbread

Selection of Fine Cheeses including Biscuits, Grapes, Chutney and pickled Celery.

### **TO FINISH**

Petite Four and Tea or Coffee

**PLEASE ADVISE A MEMBER OF STAFF IF YOU SUFFER ANY FOOD ALLERGY OR FOOD INTOLERANCE**  
**All the above menu choices are subject to availability and may be substituted**