

NEW YEAR'S EVE

at The Upper House

Menu

Prosecco & Canapés

Soup (VG)

Minestrone soup, warm bread roll

Prawn Cocktail (GF on request)

Martini soaked king prawns, crayfish tails, shredded gem, cherry tomatoes, cucumber, wholemeal bread & butter, Marie-rose sauce

Ham Hock Terrine (GF on request)

Pulled ham hock pressed with wholegrain mustard & chives, pickled gherkin & cauliflower, toasted ciabatta

Cauliflower Fritter (VG, GF)

Curry battered cauliflower pieces, korma dip

Wild Mushroom Tartlet

Wild mushroom, feta & tarragon tartlet, rocket & tomato salad

Beef Goulash

Paprika spiced slow-braised beef, tomato & pepper sauce, creamed potatoes, wilted kale, crusty bread

Chicken Breast (GF on request)

Butter & thyme roast chicken breast, sausage meat stuffing, potato rosti, baby vegetables, gravy

Red Snapper (GF)

Pan-fried snapper fillet, Mediterranean roast vegetables, crispy potatoes, red pepper coulis

Sweet Potato, Lentil Stew (GF, VG)

Medley of winter vegetables, sweet potato & lentils, vegetable broth, wilted kale, crusty bread

Lamb Ballotine (GF on request)

Slow-cooked lamb pulled & rolled with herbs, creamed potatoes, baby vegetables, lamb jus

Cheesecake (GF)

Salted caramel cheesecake, biscuit base, fudge pieces, fruit compote

Chocolate Pot (GF on request)

Soft milk chocolate ganache, honeycomb, strawberries, shortbread biscuits

Bread & Butter Pudding

Brioche eggy bread, blackberries, raspberries & sultanas, vanilla custard

Crumble (VG, GF)

Spiced stewed peaches & plums, sweet granola topping, vegan ice cream

Chocolate Pudding Cake (VG)

Soft chocolate fudgy sponge, dark chocolate sauce, vegan custard

Prosecco at Midnight

£75.00 per person