



# The Brickwall Hotel New Year's Eve Menu

**£120.00 per person**

## **STARTERS**

### **MOULES MARINIERE**

(Fresh mussels, garlic and shallots served with a white wine and cream sauce)

### **BRICKWALL PRAWN AND CRAYFISH COCKTAIL (GF)**

(Royal Greenland prawns and crayfish served with crisp iceberg lettuce and topped with a Marie Rose sauce)

### **OAK SMOKED CHICKEN CAESAR SALAD**

(With fresh chicken breast and a homemade dressing)

### **DUCK PATE**

(Served with warm toast and apricot and ginger chutney)

### **BLUE CHEESE, SPINACH AND GARLIC MUSHROOM TART (V)**

(Served with garnish)

### **ROASTED AUBERGINE (V, Vg)**

(With an avocado and cherry tomato salsa)

## **MAINS**

### **OVEN BAKED CHICKEN COQ AU VIN**

(Chicken braised in red wine and root vegetables)

### **FILLET OF BEEF STROGANOFF**

(Garnished and finished with cream)

### **RACK OF LAMB**

(Marinated overnight in rosemary, garlic and mint. Served medium on a bed of spinach and herb mash potato. Finished with gravy)

### **BAKED FILLET OF SALMON EN CROUTE**

(Filled with cream cheese and prawns, wrapped in filo pastry and oven baked)

### **PAN FRIED SEABASS**

(On a bed of new potatoes, cherry tomato and greens. Finished with green pesto)

### **VEGAN SUNDRIED TOMATO AND PEPPER RISOTTO (V, Vg)**

*All served with seasonal vegetables.*

## **SWEETS**

### **TRADITIONAL CHRISTMAS PUDDING (GF available on request)**

(Served with brandy butter or cream)

### **CHAMPAGNE TIRAMISU**

### **BAILEYS CRÈME BRULEE**

### **WHISKEY AND ORANGE TREACLE TART (Topped with cream)**

### **CHOCOLATE BROWNIES (Topped with vanilla ice cream)**

**FOLLOWED BY A COFFEE AND FESTIVE BITE**

Head Chef: Lukasz Zasadny

**Gratuities have not been added and can be left at your discretion.**

**Please note some of the dishes may contain food allergens. Should you require further information please ask a member of the team for more information.**