



1776

Mapplewell

New Year's Eve

Available from 5pm
£45pp to include a glass of fizz

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Wild Mushroom & Tarragon Risotto

Dressed with parmesan shavings and rocket leaves (GF*)

French Onion Soup

Served with a mature cheddar crouton

Oxtail & Horseradish Broth

Served with warm crusty bread roll

Pan Fried King Scallops

Served with Parma ham, pea puree and a pomme puree (GF*)

Pan Fried Mussels (GF*)

Cooked with saffron, chorizo and sweet peppers. Served with warm crusty bread roll

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To cleanse the palate...

Champagne Sorbet

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Venison Loin

Served with a mini cottage pie and roasted root vegetables

Fresh Brill

Served with a mussel, garlic and parsley sauce, garden peas and carrots

Spicy Lamb Tagine

Served with a homemade aioli, hummus and a flatbread

Potato Gnocchi

With a truffle, garlic, thyme and cream sauce

8oz Fillet Steak

10oz Sirloin Steak

10oz Ribeye Steak

18oz Chateaubriand for Two (£10 supp.)
(Includes choice of two steak sauces)

All Steaks are cooked to your liking and served with roast cherry vine tomatoes, grilled mushrooms, onion rings, homemade chips and a rocket leaf garnish (GF*)

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Sides & Extras

Homemade Chips	£2.50	Seasonal Vegetables	£2.50
Beer Battered Onion Rings	£2.50	Garlic Bread	£3
Steak Sauce (GF*)	£2	Sweet Potato Fries	£2.50

