



the treebridge

# New Year's Eve Restaurant

£60 per person

includes 3 course meal, glass of fizz on arrival, Paul Moore singing live & late bar!

## Starters

Roasted cauliflower velouté, truffle oil, parmesan croutons

Prawn & smoked mackerel tian, horseradish cream, popcorn capers.

Crispy belly pork, braised pig cheek, black pudding bon bon, red wine & thyme reduction

Beetroot, heirloom tomato & goats cheese salad, basil oil

## Main Course

Slow cooked short rib of beef, mini cottage pie, roasted winter vegetables, beef dripping sauce

Pan roasted chicken breast, rich puy lentil & pancetta ragu, roasted winter vegetables

Cioppino - chunks of cod, salmon, king prawns & mussels cooked in a tomato & fennel sauce,  
crusty bread & rouille

White bean, spinach pea & confit garlic cassoulet, poached hens egg

## Desserts

Milk & white chocolate cheesecake, condensed milk ice cream, spiced chocolate sauce

Baked custard tart, blueberry compote, honeycomb

Cheese & biscuits – Yorkshire blue, cheddar & brie, crackers, chefs' chutney, celery & grapes

Rich rice pudding with caramelized winter fruit

**\*Please inform a member of our team in advance of placing your order of any allergies\***  
**\*this is extremely important\***