

NEW YEARS EVE

AT **THE** CONTINENTAL

EAT, DRINK & PARTY



5 COURSES | £44.95 PER PERSON

BOOKING ESSENTIAL CALL US NOW ON 01772 499425

WWW.NEWCONTINENTAL.NET, SEE WEBSITE FOR FURTHER INFO, EVENTS, DIRECTIONS, AND THE NEWSLETTER

New Year's Eve Menu

CANAPÉS TO SHARE

2. Starters

SOUP

Celeriac & wild mushroom



PAN-FRIED JUMBO SEARED SCALLOP

garnished with Canadian maple syrup glazed belly pork with curried sweet potato purée



BABY BEETS, FRESH FIG, GOATS CHEESE & WILD ROCKET SALAD

with wild honey drizzle



GUINEA FOWL & VENISON TERRINE

with wild rocket & vegetable crisps with a plum & gin dressing



- = Suitable for vegetarians
- = Suitable for vegans
- = Gluten Free

3. Refresh the Taste buds

HOME-MADE WATER MELON & PROSECCO SORBET



4. Mains

HERB BAKED COD LOIN
with poached duck egg & green tea infused broth



LEMON & ASPARAGUS RISOTTO

garnished with fresh basil



PAN-FRIED BREAST OF PHEASANT
with parsnip purée, baby vegetables, smoked bacon, pearl barley & shallot roasted gravy

BLACKENED CHAR-GRILLED MARINATED RIB OF BEEF
over peanut Asian noodle & vegetables

5. Desserts

TRIO OF CHEF'S CHOCOLATE NEW YEA'R EVE SWEETS

SCOTTISH RASPBERRY & VANILLA BEAM PANECOTTA
served with home-made malt whisky & honey ice-cream & granola crisp



INDIVIDUAL MALTESER CHEESECAKE & home-made marshmallow ice cream



£15.00 per head non refundable deposit is required on booking.
Food will need to be pre-ordered.
Please contact Lisa or Stuart for further details on

01772 499425

Dietary Requirements are catered for upon request, where possible.

Vegan Options available upon request