



Thyme & Plaice

New Years Eve Menu 2018



Starters

Roasted Pepper & Tomato soup with Basil puree
Chicken Liver Parfait, onion marmalade & toast
Apple, Stilton & Chicory salad with Walnuts & sherry vinegar dressing *n*
Wild Boar sausage, celeriac puree & game jus
Mature cheddar cheese soufflé with spiced piccalilli & leaves
Loch Fyne Smoked Salmon & Prawns, marie rose & warm potato blinis

Mains

Grilled Sirloin steak, chips, tomato, mushroom (£3-00 supplement)
Roast fillet of Sea Bass, crushed potatoes, asparagus & chive beurre blanc
Braised Shoulder of Lamb, potato & bacon terrine, roasted root vegetables, lamb jus
Chicken breast with a chorizo & butterbean stew & tender stem broccoli
Braised featherblade of Beef, thyme fondant potato, roasted root vegetables, kale & red wine jus
Onion tart tatin with toasted goats cheese & mixed salad
Butternut Squash Ravioli, tomato sauce & garlic ciabatta

Sides

Chips £2-50 Potatoes & vegetables £2-00 Tomato & onion salad £2-50
Green Peppercorn sauce £2-50

Dessert

Rhubarb Panacotta with shortbread
Sticky Toffee pudding, toffee sauce & Vanilla ice cream
Chocolate & Passion fruit Tart with raspberry sorbet
Pear & Almond frangipane tart with creme chantilly
Selection of ice creams & sorbets
Cheese & Biscuits (£ 3-00 supplement)

n = contains nuts

A £10 deposit per person non-refundable is required

£30-00 per person

