

THE
ADMIRAL
RODNEY
SOUTHWELL

New Years Eve Menu

5 Courses

£39.95

To Welcome

Prosecco on arrival
Artisan breads & oil infusions

To Start

Leek & Potato Soup

Crispy leeks served with warm farm house breads (V)(VG)(GFO)

Wild Mushroom & Chestnut Ravioli

In a white wine shallot sauce (V)

Duck Pate

Melba toast, fresh rocket, herb salad & chilli chutney

King Prawns in Garlic Butter

In a tomato sauce with herb salted focaccia (GF)(V)

To Refresh

Champagne Sorbet

To Follow

Pan Fried Chicken Supreme

Dauphinoise potatoes, broad beans, glazed carrots with a
lemon garlic & thyme jus (GF)

Derbyshire Dale Blade of Beef

Braised in a red wine & baby onion sauce.

With turnips & leeks on wholegrain mustard mash

Hake Fillet

Crushed new potatoes, spinach, crispy seaweed, confit vine tomatoes & a lemon butter (GF)

Butternut Squash Risotto

Roasted pumpkin seeds, pea shoots & purple basil

To Finish

Cherry Bakewell

Ice cream & toasted almonds

Chocolate Torte

Fresh berries with brandy & hazelnut truffles (V)

Cheese Board

A selection of cheeses, savoury biscuits, port chutney & celery

Ticket only event. Pre order only. £10 per head deposit required. Book your table for the entire evening. Live music after dinner.