

Huck's New Year's Eve Children's Menu

Glass of Festive Fizz on arrival

Starters

Cheesy garlic bread

Served with crudité's and a cool tomato dip

Main Course from the Buffet

Chicken Nuggets
Pasta in Tomato Sauce (V)
Cheese Burger
4oz Rump Steak

BBQ Ribs
Cod Goujons
Vegetable Lasagne (V)
Garden Peas (V)

Baked Beans (V)
Crispy Chips (V)
Garlic Bread (V)
Crudité Cups (V)

Desserts

Chocolate Brownie Sundae (V)

Chocolate brownie, vanilla ice cream, whipped cream and chocolate sauce

Jelly and Ice Cream

Jelly with vanilla ice cream

Kelly's Ice Cream (V, GF)

One scoop of chocolate, vanilla or strawberry

Fresh Fruit 'Lollipops' (V, GF, Vegan available)

With strawberry puree or chocolate sauce

V - Vegetarian GF - Gluten Free

Some dishes can be adapted for dietary needs, please ask your server for further information.
We use allergens in our kitchen as part of the preparation of food. Please advise us of any allergies,
as our recipes are subject to change. Full allergen information from items on our menu is available upon request.
Menu correct at the time of going to print, all items are subject to availability.

Huck's New Year's Eve Menu

Glass of Prosecco on arrival

Selection of America's Favourite Starters for the table :-

Triple cheese garlic bread, loaded nachos, BBQ chicken wings, hot and spicy chicken wings, cheese and spinach dip, jalapeño sweetcorn fritters, popcorn shrimps.
Served with blue cheese dressing, mojito mayonnaise and lime and tequila dip

Main Courses

Huck's Smoked Corn Fed Chicken

Home smoked half corn-fed chicken with smoked pit beans, grilled corn, corn bread, BBQ sauce, pickles and sweet potato fries

Cajun Garlic Prawn "Po" Boy

Tiger prawns grilled in butter and Cajun spices in a brioche roll with lettuce, Louis dressing and fries

Goat's Cheese and Smoked Tomato Mac 'n' Cheese (V)

Mac 'n' Cheese with smoked tomatoes, goat's cheese, caramelised onions and a herb and ciabatta crumb, served with a mixed salad

14oz New York Strip

Cooked to your liking and served with truffle and parmesan fries, sautéed spinach, smoked plum tomato, hand battered onion petals and your choice of peppercorn, blue cheese or BBQ sauce

Double Aberdeen Angus Brie and Bacon Burger

served in a brioche bun with lettuce, tomato, onion, Brie, smoked bacon finished with burger sauce, 'slaw and fries

Chimichurri Swordfish

Grilled chimichurri marinated swordfish, Mexican rice, fresh tomato, avocado and cilantro salsa, crispy courgette fritters

Vegan Chilli Board (Vegan)

Our vegan 'DIY' chilli board consists of a rich bean chilli, Mexican green rice, tomato salsa, vegan cheese, guacamole, jalapeños and tortilla chips

Huck's Desserts

Molten Chocolate Cake (V)

Warm chocolate cake with a liquid centre topped with a honeycomb ice cream

Key Lime Pie (V)

Combination of fresh limes, cream cheese and crispy base served with a lemon crunch ice cream

Brownie Sundae (V)

Chocolate brownie, vanilla ice cream, fresh whipped cream and chocolate sauce

Caramel Apple Pie (V)

Deep filled apple pie, topped with caramel and served with vanilla ice cream and a cinnamon cream

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Coffee and Chocolates

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Half portions available for children on request.

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