

New Year's Eve Sports Café

Children's Menu

Starters

Cream of Tomato Soup (V)
With crispy herb bread stars

Trio of Melon Balls (V)
With a raspberry coulis

Main Course Buffet

Chicken Nuggets	Garden Peas (V)
Mac 'n' Cheese with a Crispy Crumb (V)	Baked Beans (V)
Chargrilled Minute Steak	Crispy Chips (V)
Vegetable Lasagne (V)	Garlic Bread (V)
Crispy Cod Goujons	Crudité Cups (V)

Desserts

Fresh Fruit 'Lollipops' (V)
With strawberry puree or chocolate sauce

Chocolate Brownies (V)
With chocolate sauce, whipped cream and crushed Flake

Jelly and Ice Cream
Jelly with vanilla ice cream

Kelly's Ice Cream (V, GF)
One scoop of chocolate, vanilla or strawberry ice cream

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.

New Year's Eve Sports Café Menu

Starters

Smoked Plum Tomato and Caramelised Onion Soup (V)
With a kale pesto

Chicken Liver and Clementine Parfait
With plum chutney and toasted granary bread

Trio of Cheese Beignets (V)
Shredded fennel, celery and apple slaw, redcurrant, port and mustard sauce

Mains

Pan Fried Chicken Breast
Tarragon potato puree, panache of winter vegetables, light smoked bacon jus

Grilled Swordfish
With buttered spinach, grilled mushrooms and tomatoes,
beer-battered onion rings, chips and hollandaise sauce

Butternut Squash, Parsnip and Beetroot Filo Parcel (V)
With rosemary roast potatoes and caramelised garlic sauce

Grills

Please choose from the following

10oz Sirloin Steak

12oz Ribeye Steak

Three Lamb Cutlets

All served with roasted Portabello mushroom, chargrilled red onions,
fire-roasted tomatoes, crispy chips and choice of peppercorn,
Diane or mushroom sauces

Desserts

Chocolate and Coffee Delice
With a chocolate Anglaise and a coffee latte ice cream

Black Forest Profiterole Sundae (V)
Cream filled profiteroles with warm cherry compote, warm chocolate
sauce, vanilla and chocolate ice creams and whipped cream

Baked Lotus Biscoff Cheesecake
Vanilla ice cream and white chocolate and orange liquor sauce

Cheese Selection (V)
Cashel blue, red Leicester, Wensleydale and cranberry, Somerset Brie with an
apple and ale chutney, water biscuits and Granny Smith apple

Coffee and Chocolates

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Half portions available for children on request.

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