

The Grill at McQUEEN

NEW YEAR'S EVE MENU

• STARTERS •

London cure smoked salmon, dill cream cheese, bread & butter pickles and rye bread.

Roasted and raw beets, watercress, sourdough croutons and whipped rosary goat's cheese. (v)

Pan fried crab cakes and spice brown crab.

BBQ braised pork belly, red slaw, Stilton, candied walnuts.

• MAINS •

Pomodoro gnocchi and golden cross goats cheese with butternut salad. (v)

Pan fried seabass, queen scallops, garlic and spinach served with mint potatoes.

Venison loin with mushroom and kidney en croute, creamed potatoes, butternut purée, savoy cabbage and beetroot cooked in duck fat, all served with redcurrant jus.

Rib eye steak with caramelized chicory spinach and Roquefort gratin, triple cooked chips & selection of sauces. £5 supplement.

• DESSERT •

Passion fruit cream meringue.

Sticky toffee pudding and clotted cream.

Stichelton, oat biscuits and fig chutney.

• TO FINISH •

Salted caramel chocolates.