



CELEBRATE
**NEW
YEAR'S
EVE**

AT GIRAFFE
3 COURSE MENU, CANAPÉS & LIVE MUSIC

£195
PER PERSON

ON ARRIVAL

CANAPÉS & PROSECCO

STARTERS

SMOKED SALMON

Smoked salmon served with lemon pepper sour cream, capers, pink pickled onions, cucumber and toasted sourdough
(Gluten free option available)

MUSHROOMS ON TOAST (VG)

Pan fried wild mushrooms in garlic and parsley served on toasted sourdough
(Gluten free option available)

MEZZE PLATTER (V)

Hummus, halloumi, olives, crudité, tzatziki with a beetroot dip

CHARCUTERIE PLATE

Parma ham, Mortadella and Salami Napoli served with hummus, pickled pink onions, marinated olives and toasted sourdough
(Gluten free option available)

MAINS

10oz RIBEYE STEAK

Served with peppercorn sauce, seasoned fries, roasted tomatoes and onion rings
(Gluten free option available)

SEABASS

Grilled seabass served with buttered potatoes, samphire and garnished with capers
(Gluten free option available)

CONFIT DUCK

With cheesy mash, green beans and a red wine sauce

VEGAN THAI STIR FRY (VG)

Quorn™ with crispy onions and sweet chilli jam in a teriyaki sauce. Served with wok fried veg and noodles
(Gluten free option available)

DESSERTS

CHEESEBOARD

With a selection of the best British cheeses from Neal's Yard Dairy, served with chutney and seeded crackers

LEMON & MASCARPONE CHEESECAKE

With raspberry coulis

CHERRY & PISTACHIO FRANGIPANE (VG)

Served with blood orange sorbet

CHOCOLATE BROWNIE (V)

Served warm with vanilla ice cream and roasted hazelnut brittle crumb
(Gluten free option available)