

NEW YEARS EVE SAMPLE MENU

£75.00pp

STARTERS

ROASTED TOMATO & RED PEPPER SOUP

Served with a bread roll

Gluten free, Dairy free and Vegan option available

SMOKED SALMON & DILL PATE

With mixed leaves and toasted ciabatta

Gluten free option available

PANCETTA & PAPRIKA ARANCINI

Served with garlic mayonnaise

Gluten free, Dairy free and Vegan option available

SORBET COURSE

BLACKCURRANT SORBET

A refreshing Callistick Farm blackcurrant sorbet

MAIN COURSE

BEEF BORDERLAISE

Roasted sirloin of beef served with a red wine, mushroom and shallot sauce

Gluten free and Dairy free option available

FILLET OF SALMON

Poached fillet of salmon with a prosecco and prawn cream sauce

STUFFED BELL PEPPER

A pepper filled with rice & vegetables with a tomato & basil sauce

Gluten free, Dairy free and Vegan option available

ALL SERVED WITH ROAST POTATOES & SEASONAL VEGETABLES

DESSERTS

TREACLE TART

Served with a toffee apple ice cream

HONEYCOMB CHEESECAKE

Served with mixed berries & Callistick vanilla ice cream

FRESH FRUIT SALAD

Served with clotted cream

Gluten free, Dairy free and Vegan option available

CALLISTICK FARM DAIRY ICE CREAMS

*A Selection of chocolate, strawberry & vanilla ice cream
served with a wafer biscuit*

SELECTION FROM THE CHEESE BOARD

Cheddar & stilton served with biscuits, grapes & chutney

Gluten free option available

FRESHLY FILTERED COFFEE

This is a sample menu once the menu has not been finalised contact the hotel for further information on 01637 872334 or email info@pentirehotelnewquay.co.uk

Information regarding the allergen contents of this menu can be provided upon request

