New Year's Eve MENU

CELEBRATE. INDULGE. TOAST TO NEW BEGINNINGS.



ARTISAN BREAD BASKETS FOR THE TABLE

a selection of warm artisan breads, served with olive oil, balsamic & Malden salt butter

STARTERS

Pork & apple bites
with apple & plum chutney

Wild Mushroom & Truffle Bruschetta (VG)
on toasted sourdough

Pan seared king prawns
in harissa, tequila & lemon

MAINS

ALL MAIN COURSES COME WITH CHIPS & TENDERSTEM BROCCOLI TO SHARE

Lamb rack
Pan-fried on a bed of leeks & peas, served with a mint yoghurt

Dirty burger
melted cheese, onion chutney, béarnaise, onion rings, lettuce & pickles
(vegan burger option available)

Pan-seared steak
with onion chutney, vine on cherry tomatoes & peppercorn sauce

CHOOSE ONE OF 3 STEAKS

8oz Flat iron	10oz Ribeye	8oz Fillet

Carrot, orange & halloumi salad (GF, V)
with a honey mustard dressing

DESSERTS

Salted caramel brownie
with fudge ice cream (VG)

Chocolate & maderin mousse
(VG, GF)

Lemon & berry cheesecake
(VG, GF)

THE RESIDENCE
BAR & KITCHEN

Our food and drinks are prepared in areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, please let us know before hand

V = Vegetarian, VG = Vegan, GF = Gluten Free