

NEW YEAR'S EVE MENU

*step into*

**NEW  
YEARS EVE**

*with*

**DISHES  
& TIPPLES**

 EMBER INNS

# New Year's Eve Menu

3 COURSES £32.95

## STARTERS

### King Prawn Cocktail

Succulent prawns in a rich Marie Rose sauce, served on crisp lettuce with seeded farmhouse bread.

### Breaded Brie Wedges **V**

Breaded Brie served with watercress and red onion chutney.

### Spiced Parsnip & Sweet Potato Soup **V**

Served with seeded farmhouse bread and butter.  
Vegan option available. **Ve**

### Ham Hock Terrine

Ham hock terrine served with red onion chutney, pickled pink onions, watercress and toasted ciabatta.

### Cheesy Mushrooms **V**

Roasted mushrooms with a mature Cheddar cheese & garlic sauce topped with cheese, crispy onions and served with focaccia.

CELEBRATE IN STYLE!  
ADD A DRINKS PACKAGE  
TO YOUR BOOKING

## MAINS

### Blade of Beef

Served with mashed potato, carrots and mixed greens, topped with onion fries and a rich gravy.

### Spinach & Mushroom Wellington\* **Ve**

Served with braised red cabbage, mixed greens, carrots and roast potatoes.

### Festive Hunter's Chicken Schnitzel

Breaded chicken breast topped with cranberry sauce, back bacon, Cheddar cheese and garlic sauce. Served with beef-dripping sauce and fries.

### Grilled Seabass Fillets

Served on a sweet potato and chickpea curry with Tenderstem® broccoli.

### Lamb Jalfrezi

Tender chunks of lamb cooked in a spicy tomato gravy then finished with onions, green peppers, tomatoes and garam masala. Served with pilau rice and two naan breads.

TRY OUR  
WINTER WOOL WOOL  
Ask a team member for details

## DESSERTS

### Apple & Blackcurrant Crumble **V**

Served with your choice of fluffy cream, vanilla-pod ice cream or thick custard.

Vegan option available. **Ve**

### Cheese Platter **V**

A selection of cheeses served with grapes, caramelised onion chutney and oatcakes.

### Lemon Meringue Roulade **V**

Served with fluffy cream and strawberry sauce.

### Belgian Chocolate Brownie **V**

A rich chocolate brownie, served warm and topped with vanilla-pod ice cream and Belgian chocolate sauce.

Our food and drinks are prepared in food areas where cross-contamination may occur and our menu descriptions do not include all ingredients. Full allergen information will be available from early November to allow you to confirm your booking. At this point, our easy-to-use allergen guide will be available for you to use on the food section of our website or on our Glass Onion app. The information available is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before booking and at the time of your visit. Please refer to our allergen information at the time of your visit to check for changes.

**V** = made with vegetarian ingredients, **Ve** = made with vegan ingredients, however some of our preparation, cooking, and serving methods could affect this. If you require more information, please ask your server.

\* = this dish contains alcohol. Fish dishes may contain small bones. All items are subject to availability.