



NEW YEAR'S DAY *Menu*

2 Course - £25.00 3 Course - £30.00

STARTERS



Winter Vegetable soup (V) (VG)

Served With Toasted Bread & Butter.

Classic Prawn Cocktail (GFO)

Baby Gem ,Marie Rose Sauce, Buttered Brown Bread. Garnished With
Cucumber & Tomato.

Duck & Orange Pate (GFO)

Served With Red Onion Chutney, Toasted Ciabatta & Butter.

Goats Cheese & Fig Tart (V)

Served With Rocket & Balsamic Glaze

MAIN COURSES



Steak, Ale & Shallot Pie

Low & Slow Homemade Steak , Ale & Shallot Pie
Served With Mushy Peas, Triple Cooked Chips & Gravy.

Pan Fried Salmon Fillet (V)

Served With Crushed New Potato's & Green Beans Finished
With a Lemon & Caper Cream Sauce.

Crispy Honey & Soy Pork Belly (GFO)

Served With Seasoned Rice , Tender stem Broccoli Finished
With a Honey & Soy Sauce.

Wild Mushroom & Parmesan Risotto (V) (VG)

Topped With Rocket

Please Ask About Are
Dessert Menu

*A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL,
100% OF THIS WILL BE SPLIT ACROSS THE TEAM.*

(V) - Vegetarian (VG) - Vegan (GFO) - Gluten Free Option

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