NEW YEAR'S EVE @ TRIPPETS

Selection of canapé for the table to share

• • •

Chicken & ham hock terrine with orange & cranberry dressing (gf)

Smoked haddock & lemon risotto topped with a poached egg (gf)

Sweet peppers filled with lemon, mint & coriander couscous (gf)(v)

Smoked venison and pecorino fresco with honey dressing (gf)

Portobello mushroom topped with grilled courgette & Indian spiced rarebit (v)

. . .

Lamb cutlets, potatoes Dauphinoise and red wine gravy (gf)

Crab stuffed plaice, champagne sauce & crushed new potatoes (gf)

Ebrazzone: an Italian pie of greens and Taleggio with fondant potato & vegetable gravy (v)

Fillet of pork on a bed of cabbage, chorizo & chestnuts (gf)

• • •

A selection of three cheeses, homemade digestive biscuits and piquant tomato chutney (gfp)

Mincemeat tart with rum and raisin ice cream and rum crème anglaise

Fresh fruit salad with Pedro Ximenez syrup and vegan meringue (gf)

Coffee panna cotta with coconut biscuits (gf)

Coffee and petit fours

The Steve Black Quartet will be joining us for the evening

5-Course dinner @ £75 per person

All bookings require a £10 per person deposit and balance by 17th December
All meals are to be pre-ordered. Please ensure we are made aware of any specific dietary requirements

Trippets Lounge Bar, 89 Trippet Lane, Sheffield S11 9DR 0114 276 2930 Bookings: trippetsloungebar@hotmail.com