

# ● NEW YEAR'S EVE 2023 @ TRIPPETS ●

Selection of canapé for the table to share

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Leeks, feta and dill in filo pastry, salad and cucumber vinaigrette (v)

Duck breast salad with Cumberland sauce (gf)

Breaded calamari on sun-dried tomato and lemon risotto

Coppa with baked figs, pecorino shavings and honey dressing (gf)

Spiced potato cake topped with a poached egg and coriander Hollandaise (gf)(v)

Baked red mullet on mixed leaves with a chimichurri and cherry tomato dressing (gf)

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Medallions of venison fillet, fondant potato and a red wine and mushroom gravy (gf)

Poached salmon with a champagne and lobster cream sauce (gf)

Grilled aubergine wrapped around asparagus, served on patatas bravas (v)(gf)

Roast guinea fowl breast on bubble and squeak, cider gravy and sweet chestnuts (gf)

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

Lemon meringue pie with lemon sorbet

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

Orange and Cointreau posset with chocolate and orange cookies

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Coffee and mince pies

The Mark Kerrigan Quartet will be joining us for the evening

*5-Course dinner @ £85 per person*

*All bookings require a £10 per person deposit and balance by 17<sup>th</sup> December*

*All meals are to be pre-ordered. Please ensure we are aware of any specific dietary requirements in advance*

Trippets Lounge Bar, 89 Trippet Lane, Sheffield S11 9DR 0114 276 2930

Bookings : trippetsloungebar@hotmail.com