

THE VILLAGE INN

B R O M P T O N

New Year's Eve MENU

2 COURSES

£26

3 COURSES

£30

STARTERS

White Onion & Cheddar Soup

Onion Seed Mini Loaf () (V)*

Aromatic Shredded Duck Spring Rolls

Wrapped in Crispy Pastry, Served with Sweet Plum & Hoi Sin Sauce

Golden Battered Salt & Pepper Calamari

Chillies, Spring Onion, Sesame Seeds, Bang Bang Dipping Sauce & a Wedge of Lime

Oven Baked Camembert Wheel

Fresh Rosemary & Garlic, Served with Red Onion Marmalade & Ciabatta () (V)*

MAIN COURSE

8 oz Sirloin Steak

*Stroganoff Sauce, Cream & Wild Mushroom, Garlic & Fresh Herbs Sauce,
Onion Rings & Twice Cooked Pont Neuf Chips (*)*

8 Hour Braised Belly Pork

Doreen's Black Pudding Creamy Mashed Potato, Roasted Herb Carrots & a Redcurrant Jus (GF)

Luxury Fish Pie

*Filled with Lobster, Salmon & Prawns, Served with Cheesy Mashed Potato,
Buttered Leeks & Peas & a Watercress Salad*

Vegetable Suet Pudding

*Filled with Leeks, Mushrooms & Spinach with Creamy Mashed Potato,
Roasted Root Vegetables, Tenderstem Broccoli & House Vegetable Gravy (V) (Ve)*

DESSERTS

Raspberry & Elderflower Cheesecake

Biscuit Base, Creamy Elderflower Infused Filling, Garnished with Fresh Raspberries

Belgian White Chocolate Panacotta

Dark Cherry Compote & Crushed Pistachios (GF) (V)

Sticky Toffee Pudding

*A Warm Date & Toffee Sponge Cake, Sticky Toffee Sauce, Smashed Crunchie & Vanilla Ice Cream
(*) (V) (*Ve)*

Loaded Biscoff Brownie

Melted Biscoff Sauce, Biscoff Crumb & Vanilla Ice Cream

Crème Brûlée

Rich Vanilla Bean Baked Custard & a Raspberry & Shortbread Biscuit () (V)*

*Some of our menu items contain nuts, seeds and other allergens. There is a small risk that tiny traces of these may be in any other dish or food served here. Please ask for assistance if required.

*These dishes could be made Gluten Free but please note that our deep fried products do go in the same fryer as our Gluten products.

(GF) Gluten Free (V) Vegetarian (Ve) Vegan (*Ve) Vegan option available

HERE'S TO
A
Great
Year