

The Wainhouse



Tavern

TRADITIONAL
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TRADITIONAL
FOOD
TRADITIONAL
PUB



NEW YEAR'S EVE

@ the Wainhouse

STARTERS

Tiger prawns

cooked in garlic butter & chillies.

Slices of smoked chicken

on a ratatouille chutney with balsamic glaze.

Carrot, coriander & orange soup.

MAIN COURSES

Basil glazed salmon fillet

on a bed of red lentils with sweet bell pepper sauce.

Slow roasted lamb shank

on minted mash covered in a redcurrant & rosemary jus.

8oz (227g) sirloin steak

cooked to your liking with pepper sauce, chips & peas.

Spit roasted baby chicken

served with stuffing, pig in blanket, Yorkshire pudding & cranberry gravy.

Goats cheese & caramelised onion parcel

served with honey & sesame seeds.

DESSERT PLATTER TO SHARE

One each of the following.

Butterscotch & flake cheesecake

Fresh fruit meringue

Chocolate covered profiteroles

Strawberry shortbread

Or

Cheese & biscuits to share

Coffee & mints



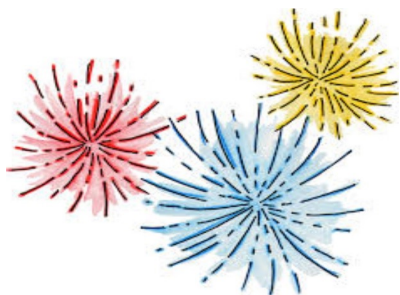
£25.95 per person.

£10 deposit per person required on booking.

Contact us on 01422 339998 or over the bar.

Bookings taken between 7pm and 9pm.

Pre-Order required by 28th December.



SEE IN 2019 WITH MUSIC TILL LATE