

NEW YEARS EVE



THE *New Harp* INN

Haggis Scotch Egg
Apple Puree & Parma Ham Crisps

OR

Cauliflower, Courgette & Onion Bhajis with Curry Mayo,
Sweet Chilli & Coriander Pesto

Gin & Tonic Salmon Gravdlax,
Pickled Cucumber & Radish Pearls, Smoke

OR

Fruit Sorbet

Nick's Pork

Pork Tenderloin Collops, glazed with Shropshire Blue,
Buttered Coarse Grain Mustard Mash,
Bacon-wrapped Fine Beans, Apple & Sage Jus

OR

Adrian's Venison

Venison Loin Medallions, Hot Chocolate Jelly, Celeriac Foam,
Roasted Vegetables, Sauteed Greens, Delmonico Potatoes, Jus

Roasted Apple & Ginger Strudel

OR

Floating Island with Caramelised Banana (ile flottante)

OR

British & Welsh Cheeses with Biscuits,
Celery, Grapes & Chutney

£49.50 per person menu only

£20 Non-refundable deposit required per person at time of Booking

Please make all bookings with Belinda, Sandra or Chloe

Menu by

Nicholas "HM" Jones & Adrian Shaw

Mastercraftman Craft Guild of Chefs

Tel: 01432 840900

www.thenewharpinn.co.uk

