

NEW YEARS EVE MENU

£96.00 per person

WELCOME GLASS OF, PEACH BELLINI,
KIR ROYALE OR ELDERFLOWER FIZZ

STARTER

**SLOW ROASTED TOMATO
AND BASIL SOUP (VG, GF Option)**
Crème Fraîche

GRILLED HALLOUMI
Herb Marinated Cherry Tomatoes, Salsa

LAMB SAMOSA
Auntie's Yoghurt & Mint Raita

SALT & PEPPER SQUID
Lime Mayonnaise

ROASTED MUSHROOM
Truffle Oil, Brioche,
Shaved Parmesan,

BURRATA (VG, GF Option)
Herb Marinated Cherry Tomatoes,
Fresh Basil, Bruschetta

HOMEMADE WARM SCOTCH EGG
Smoked Garlic Mayonnaise

PAN SEARED SCALLOPS (GF)
Herb and Garlic Butter

CRAB CAKES
Chipotle Mayonnaise

PRAWN COCKTAIL (GF)
Avocado, Gem Lettuce,
Marie Rose Sauce

MAIN COURSE

8OZ BEEF FILLET (GF)
Roast Potatoes, Parsnips, Carrots,
Sprouts, Red Wine Jus

PORK BELLY (GF)
Creamed Spinach, Mashed Potatoes

LAHORE CHICKEN CURRY
Cumin Rice, Raita, Naan Bread

ROAST COD (GF)
Sautéed Artichokes, Sun Dried Tomatoes,
Crushed Potatoes

**GRILLED KING PRAWNS AND
CHORIZO SKEWERS**
Lime, Cous Cous

CHICKEN MILANESE
Baked with Buffalo Mozzarella, Tomato
Sauce, Basil, Chips with Parmesan

WILD MUSHROOM RISOTTO (V)
With or without Baked Parmesan Crisp

DESSERT OR DESSERT COCKTAIL

Please select either a dessert or a dessert cocktail

CHOCOLATE BROWNIE
Salted Caramel Sauce, Vanilla Ice Cream

**MADAGASCAN VANILLA
CRÈME BRÛLÉE (GF)**

ESPRESSO MARTINI
*Classic vodka, coffee liqueur and a shot of
espresso, shaken hard for a smooth
and foamy finish.*

70% DARK CHOCOLATE MOUSSE (GF)
Shortbread

LEMON SORBET (V)

NUTELLA MARTINI
*Absolut Vanilla Vodka, chocolate liqueur
and cream shaken with a generous spoonful
of Nutella.*

BAKED VANILLA CHEESECAKE
Fruit Compôte

STICKY TOFFEE PUDDING
Clotted Cream

**MATURE CHEDDAR &
BLUE CHEESE PLATE**
Chutney & Crackers

LIVE MUSIC

(V) Vegetarian | (VG) Vegan | (GF) Gluten Free

DEPOSIT REQUIRED
OPTIONAL 12.5% SERVICE CHARGE AT YOUR DISCRETION
WILL BE ADDED TO YOUR FINAL BILL

SIX
SIXCAMBRIDGE.CO.UK