

# New Years Eve Menu

3 COURSES FOR £59.95

Wishing you a happy New Year from everyone at Brean Country Club

## TO START

SWEET POTATO &  
BUTTERNUT SOUP  
V GF

CHICKEN LIVER PARFAIT  
Served with red onion and mango  
marmalade and sea salt crouton

GOATS CHEESE TART  
Served with red  
onion marmalade

## MAINS

All served with roasted and crushed new  
potatoes, and seasonal root vegetables

BRAISED BEEF  
Served with a red wine jus

SALMON  
WELLINGTON

VEGAN WELLINGTON  
Served with a vegan gravy V VG

CRISPY PORK BELLY  
Served with a red wine jus

## DESSERTS

NEW YORK STYLE  
CHEESECAKE  
Served with a white chocolate and  
raspberry coulis

PROFITEROLES  
Served with Chantilly cream and  
Belgian chocolate sauce

COCONUT PANNACOTTA  
Served with passionfruit coulis VG

THE VIEW CHEESE  
BOARD FOR 1



Look out for these symbols: **V** = Vegetarian Friendly **VG** = Vegan Friendly **GF** = Gluten Free **VGO** = Vegan option available **GFO** = Gluten Free option available

For details on allergens in our products, please ask a team member when ordering. All weights are approximate before cooking. Communicating your allergen requirements to us will enable us to do our utmost to minimise risks. We do operate a kitchen that processes allergenic ingredients and cannot guarantee that any product is 100% 'free from' allergens due to unexpected cross contamination. However, once we are aware of a food allergy, every care will be taken to avoid cross contamination. We can also adapt some of our meals to meet gluten free requirements.

Fish/Poultry dishes may contain bones. Images for illustrative purposes only. Content correct at time of print and subject to change.

We accept sterling, debit/credit cards over £5.00. All prices include VAT.