

Rubbing House

01372 745050

New Years Eve

£60.00 per Person

Champagne and Canapés on Arrival

Home Made Roast Butternut Squash Soup

Whole Tiger Prawns

Pan fried with your choice of Garlic Butter or Sweet chilli sauce

Shallot Tarte Tatin with Whipped Goats Cheese

Served with Rocket garnish and sprinkled with chives

Marinated breast of Pheasant wrapped in Prosciutto,

Served over Bubble and Squeak with Red Wine Jus

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Fillet Steak Rossini Rubbing House Style

Fillet steak matured for a minimum of 28 days to ensure a tender cut of beef, served topped with pate and Portobello mushroom and served with Red wine Jus.

(Fillet Cooked medium rare unless otherwise requested)

Pan Fried Halibut Fillet

Topped with King Prawn with Crab Thermidore Butter

Rump of Lamb

Served with a minted red wine jus

Home Made Spinach, Mushroom, cranberry and Camembert Wellington

Served with Creamy white wine sauce

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Fresh Mango Crème Brulee

Hazelnut Pyramid

Served with cream and Belgian Chocolate sauce

Eton Mess

Meringue pieces with Raspberry coulis, cream and fruits of the forest

Cheddar, Stilton and Camembert with grapes, Celery and Homemade Red Onion Relish

Served with a selection of biscuits

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Coffee and Mints

A 10% service charge will be added for all diners

To book a table, please call us on **01372 745050**

Allergy Advice: - all our food is freshly prepared in a kitchen where nuts, gluten and other Allergens are present and our menu descriptions do not include all ingredients. If you have an allergy please let us know before ordering