

NEW YEARS EVE MENU

£105.00 per person

STARTER

LEEK AND POTATO SOUP
(VG, GF Option)
Sourdough

PAN SEARED SCALLOPS (GF)
Herb and Garlic Butter

LAMB SAMOSA
Auntie's Yoghurt & Mint Raita

SALT & PEPPER SQUID
Lime Mayonnaise

ROASTED MUSHROOM (VG Option)
Truffle Oil, Brioche,
Shaved Parmesan,

BURRATA (VG, GF Option)
Maple Roasted Figs, Rocket

HOMEMADE WARM SCOTCH EGG
Smoked Garlic Mayonnaise

HOMEMADE CRAB CAKE
Cauliflower Puree

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

CRISPY SALMON SUSHI (GF)
Chipotle, Soy Glaze

MAIN COURSE

TRADITIONAL BEEF WELLINGTON
Served medium
Roast Potatoes, Parsnips, Carrots

PORK BELLY (GF)
Creamed Spinach, Mashed Potatoes

LAHORE CHICKEN CURRY
Cumin Rice, Raita, Naan Bread

ROAST SALMON (GF)
Sauteed Artichokes, Sun Dried Tomatoes,
Crushed Potatoes

WILD MUSHROOM GNOCCHI (V)
Truffle Oil, Tarragon

10OZ RIB EYE STEAK
Chips, Grilled Tomato

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

GRILLED WHOLE LOBSTER (GF)
Garlic Herb buttered, Chips
(Supplement £19)

VEAL SCHNITZEL
Lingonberry Compote, Rocket, Chips

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

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

LEMON SORBET (V)

BAKED VANILLA CHEESECAKE
Fruit Compôte

BAILEYS AFFOGATO
Two scoops of Vanilla Ice Cream,
Double Baileys shot

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