

New Year's Eve

@THE TOP HOUSE INN

EVENING MENU

STARTERS

Leek & Potato Soup (v) <i>with cheesy croutons</i>	5-50
Herb Butter Crust Chicken Liver Pate <i>with toast</i>	6-75
Salmon & Prawn Cocktail <i>with brown bread & butter</i>	7-50
Parma Ham & Melon Salad (v) <i>with honey dressing</i>	6-75
Breaded Brie Wedges (v) <i>with cranberry dip</i>	6-75
Honey & Thyme Boy Laity Camembert (v) <i>to share with crusty bread</i>	9-00
Panko Breaded Calamari <i>with garlic aioli</i>	8-00

MAIN COURSES

Fillet Steak <i>boulangere potatoes, cauliflower & blue cheese puree, greens, mushroom & port jus</i>	21-50
Sirloin Steak <i>hand cut chips or new potatoes, tomato, onion rings, mushrooms & peas</i>	19-50
Pork Belly <i>crackling, potato fondant, cabbage & bacon, parsnip puree, jus</i>	13-50
Crab, Salmon & King Prawn Creamy Linguini <i>with garlic bread</i>	15-00
Pheasant Breast <i>potato rosti, braised red cabbage, redcurrant jus</i>	14-00
Pan Fried White Fish <i>sauté potatoes, red onion & cherry tomatoes with a beurre blanc sauce</i>	14-00
Classic Burger <i>beef burger, cheese, bacon in a toasted bun with chips, coleslaw & salad</i>	12-50
Cheese, Leek & Potato Homity Pudding (v) <i>with chips or new potatoes, seasonal greens & peas</i>	11-50
Chicken, Ham and Mushroom Pie, <i>chips or new potatoes, seasonal greens & peas</i>	12-50
Beer Battered Fish & Chips, <i>peas, homemade tartare sauce</i>	12-50
Butternut Squash Linguini (v) <i>blue cheese gratin with spinach, chilli & pine nuts</i>	11-50

DESSERTS

Profiteroles <i>filled with Chantilly cream, white & dark chocolate sauce, chocolate soil</i>	6-00
Winter Berry Meringue <i>vanilla ice cream. Mulled winter fruit, clotted cream</i>	6-50
Chocolate Bavois <i>cherry compote & granola crumb</i>	6-00
Banoffee Pie <i>rich toffee, bananas, whipped cream on a biscuit base</i>	6-00
Apple & Cinnamon Crumble <i>with custard, vanilla ice cream or clotted cream</i>	6-00
Chocolate & Caramel Ice Cream Sundae	6-50
Cheese Board, <i>frozen grapes & celery</i>	8-00

