

NEW YEAR'S EVE

4 COURSES 49.50

BELLINI ON ARRIVAL

STARTERS

All served with freshly baked artisan bread & butter

ROASTED RED PEPPER & TOMATO SOUP (V)

crème fraîche & pumpkin seeds

HAM HOCK TERRINE

cranberry ketchup, toasted sourdough

ARANCINI (V)

peas, spinach, spicy tomato sauce, parmesan, truffle oil

SMOKED SALMON PILLOW

smoked salmon confit, dressed rocket & pickled shallots

CREAMY WILD MUSHROOMS & TRUFFLE OIL ON BRIOCHE (V)

parmesan, tarragon

HOMEMADE DUCK SPRING ROLLS

plum sauce

GOATS CHEESE & BEETROOT BRUSCHETTA (V)

garlic crostini, rocket pesto

AVOCADO & CRANBERRY SALAD

spinach, sweet piquante peppers, candied almonds, poppy seed dressing (VE)

MAINS

BRAISED BRITISH BEEF

mushrooms, honey glazed carrots, smoked bacon lardons & herb mash

CHARGRILLED PORK CHOP

chorizo & bean cassoulet, spinach, green beans, confit garlic & tomato

28 DAY AGED DERBYSHIRE RUMP STEAK

hand cut chips, house salad & peppercorn sauce

BRAISED LAMB SHANK

dauphinoise potatoes, French beans, shallots, jus

PAN FRIED SEABASS

gnocchi, prawns, spinach, butternut squash, tarragon & white wine sauce

GRILLED HALLOUMI (V)

freetkeh, cumin, roasted sweet potato, fresh herbs, crispy onion, olive oil, harissa, yoghurt

LAKSA CURRY (VE)

butternut squash, peppers, coconut, sesame, spinach, toasted seeds & cumin rice

VEGAN TAGINE (VE)

spiced chickpeas, roasted butternut squash, sweet potato, cauliflower, toasted almonds, harissa, pomegranate, cumin rice

SIDES

TRUFFLE FRIES parmesan, truffle oil 4.25

HALLOUMI FRIES siracha mayo 4.95

PIGS IN BLANKETS 4.25

ZUCCHINI FRIES 3.25

SKINNY FRIES 3.25

SWEET POTATO FRIES 3.95

HAND CUT CHIPS 3.25

ONION RINGS 3.25

HOUSE SALAD 3.25

BRUSSEL SPROUTS 3.25

HONEY GLAZED CARROTS 3.25

PAN FRIED BROCCOLI garlic butter 3.25

DESSERTS

STICKY TOFFEE PUDDING
salted caramel ice cream, praline

WHITE CHOCOLATE CHEESECAKE
chocolate ganache, raspberries

CRÈME BRULÉE
shortbread

CARAMELISED LEMON TART
raspberry sorbet

BANOFFEE PIE
toffee sauce, biscuit, cream, banana, chocolate shavings

CHOCOLATE ALMOND & PISTACHIO TORTE (VE)
vegan vanilla ice cream

FARMHOUSE CHEESEBOARD & BISCUITS
chutney, grapes, biscuits

(V) vegetarian (VE) vegan Food allergies and intolerances – please speak to our staff about the ingredients in your meal when making your order.

All menu items are subject to availability. Regrettably we cannot guarantee that any of our items are free from nuts or that fish dishes are without bones. VAT is included in all prices. A discretionary 10% service charge will be added to parties of 10 or more. All weights are pre-cooked.

Seven[®]
Restaurant & Café Bar