



SCOFF & BANTER

THE FARMER'S SELECTION

New Year's Eve at Scoff & Banter

31st December 2020

Four courses and a glass of prosecco £50 per guest

Starters

Scottish cured smoked salmon
with cucumber, lemon and gin dressed herbs
and toasted dark rye bread

Black pepper-crust beef carpaccio
with sea salt and shaved Parmesan

Oven-roasted garlic butter mushrooms
with toasted sourdough v

Soups & Salad

Classic French onion soup
with Gruyère cheese and warm baguette

Crispy duck salad
Warm marinated crispy French duck with
plum dressing, grapefruit, pine nuts and shallots

Baby spinach, walnut and goat's cheese salad
dressed with honey balsamic v

Market Specials

Pan-fried sea bass fillet
with tiger prawns, shaved fennel, radish
salad and lemon herb dressing

Rib-eye steak 251g
served with baby vine tomatoes, tenderstem
broccoli and green peppercorn sauce

Chicken Milanese
Garlic and herb panko-crust corn-fed
chicken with crispy rosemary potatoes,
rocket and Parmesan shavings

Portobello mushroom Wellington
Oven-baked puff pastry filled with black
cabbage and goat's cheese, served with
buttered baby carrots v

The Dessert Pantry

Black forest trifle
Layered sponge, milk chocolate and
port custard, amarena cherries and
crème anglaise v

Toffee pudding
Caramelised Williams pear, butterscotch
sauce and vanilla ice cream v

Cheese selection
Colston Bassett Stilton, Barber's Vintage
Cheddar, pears and pickled walnuts v

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 12.5% will be added to your bill.

All prices are inclusive of VAT. v Suitable for vegetarians.