



NEW YEAR

THE CRASTER ARMS

NEW YEARS EVE 4 COURSE CELEBRATION MEAL

ADULTS £55

CHILDREN £28 (HALF PORTIONS)

LIVE MUSIC FROM
THE FLAMES

OUR RESIDENT
SCOTTISH PIPER
ALI GRANT

PLAYS IN THE NEW YEAR

RESERVATION AND
£20 DEPOSIT REQUIRED

STARTER

Garlic King Prawns
Artisan Bread

Home Cured Salmon Gravlax
Horseradish Mayonnaise

Pressed Ham Hock Terrine
Tangy Piccalilli & Toast

Wild Mushroom & Garlic Bruschetta (v)

MAIN COURSE

Medallions of Beef Fillet
Grilled Asparagus & Stilton Sauce
On Creamy Mashed Potato

Seafood Medley of Hake Salmon & Sea Bass
Wild Rice & Parsley Butter

Trio of Lamb Cutlets
On Creamy Mashed Potato
Fresh Mint & Red Wine Jus
Seasonal Vegetables

Chicken Chasseur
Bubble & Squeak with Seasonal Vegetables

Wild Mushroom Risotto (v)

Mushroom Brie Hazelnut
& Cranberry Wellington (v)
With A Bistro Salad

DESSERT

Warm Chocolate Fudge Cake
Cream or Ice Cream

Sticky Toffee Pudding
Cream ice Cream or Custard

Salted Caramel & Rocky Road Brownie
Cream or Ice Cream

Berries & Cream Sundae

Tart Au Citron
Cream or Ice Cream

FOLLOWED BY **CHEESE SLATE FOR THE TABLE**

A Selection of Cheese, Biscuits and Chutney to see
in 2019!