



THE CRASTER ARMS

NYE *Countdown* PARTY

**3 COURSE SET MENU | LIVE MUSIC
NORTHUMBRIAN PIPER AT MIDNIGHT**

31st Dec | £75 Per Person
Arrival from 8:00 pm | Reservation and
Pre-Order Required

WWW.THECRASTER.UK

New Years Eve

At The Craster Arms

31 DECEMBER | 8:00PM-UNTIL LATE

TO START

PAN SEARED SCALLOPS

On a roasted vine cherry tomato and chorizo orzo pasta with watercress gel

BRAISED VENISON BON BONS

on a red cabbage chutney with a caramelised shallot sauce

KING PRAWN AND SCALLOP CHOWDER

served with crusty bread

WARM SALAD OF PIGEON BREAST

on a salad of pancetta, celeriac and salted baby beets

SMOKED MUSHROOM AND WALNUT STUFFED PORTOBELLO MUSHROOM (VE)

with roasted harissa cauliflower puree

MAIN COURSES

PAN SEARED FILLET OF VENISON

with a venison croquette, pommes anna, broccoli puree and a rich game jus

FILLET OF LAMB WELLINGTON

filled with a redcurrant and wild mushroom duxelle served with wilted greens and a rich mint gravy

DUO OF SALMON AND KING PRAWN

oven roasted with a queen scallop and spinach velouté

OVEN BAKED HALIBUT

served with a locally caught crab spring roll on asian vegetables and a thai dressing

BUTTERNUT SQUASH AND SAGE RAVIOLI (VE)

with a vegan sage butter and toasted pine nuts

DESSERTS

CLASSIC BANOFFEE PIE

FESTIVE TANGERINE CHOCOLATE ORANGE SUNDAE (VE)

HOMEMADE RUM BABA

with orange chantilly cream and a rum glaze

DODDINGTON ARTISAN CHEESEBOARD

INCLUDES ENTERTAINMENT THROUGHOUT THE EVENING
BAND | MAGICIAN | NORTHUMBRIAN PIPER