



*New Year's Eve*  
EARLY SITTING MENU

**the Office.**  
BAR & RESTAURANT



# New Year's Eve

## EARLY SITTING MENU

2 courses      £20  
3 courses      £25

### TO START

Slow roasted tomato soup,  
fresh bread (v)

Black pudding & cheddar cheese fritter,  
chorizo aioli, apple

Caramelised red onion & brie fondue,  
toasted focaccia, balsamic,  
chestnut jam (v)

Home-made paté, orange chutney,  
warm toast

Crispy coated haddock, Thai salsa,  
curry oil

Caramelised confit duck & plum fritters,  
spiced hoi sin dipping sauce

Roasted gnocchi, sun blushed tomato  
dressing, crumbled feta, basil (v)

Pan-fried king prawns in garlic & basil butter,  
focaccia, tomato gel, balsamic (£3 sup)

## Have a fantastic New Year's Eve.

All the staff at The Office hope you enjoy  
your evening and have a prosperous  
New Year. Now sit back, relax and let our  
staff look after you. Happy New Year!

### LIGHT NIBBLES & BREADS

Warm focaccia, olive oil, balsamic	3.5
Toasted focaccia, baked brie, onion chutney	4
Marinated mixed olives	3
Garlic bread	3.5
with cheese / tomato	4
Crostini, fresh mozzarella, chillies & lemon vinaigrette	3.5

### MAIN COURSE

Pan-fried chicken breast, rosemary potato,  
broccoli purée, candied carrot, chicken jus

Fillet of salmon brushed with Thai curry paste,  
sticky rice, pak choi

Sirloin of beef, roasted tomato, hand cut  
chips, peppercorn sauce (£4 sup)

Rump of lamb & panko lamb shoulder,  
pressed potato, carrot purée, redcurrant  
glaze (£3 sup)

Slow braised pork belly, glazed apple,  
honey roasted new potatoes, celeriac,  
apricot & tarragon sauce

Fillet of bass on leek, potato & parmesan  
risotto, prawn butter

Beef fillet, hand cut chips, roast tomato,  
garlic mushroom sauce (£6 sup)

Roast root vegetable and chickpeas, with  
tomato & chilli rarebit, mini jacket potatoes (v)

### DESSERT

Christmas sticky toffee pudding,  
brandy sauce or ice cream

Salted caramel ice cream, glazed apples,  
cinnamon crumble

Chocolate brullée, mint choc-chip ice cream

Vanilla cheesecake, blackberry gel,  
mulled wine sauce

