



AURUM

RESTAURANT

NEW YEAR'S EVE

150 PER PERSON
SPARKLING COCKTAIL ON ARRIVAL
SEVEN COURSE MENU

CHICKEN TIKKA

Mint / Cumin / Yoghurt sauce

SOUP

Roasted cauliflower and almonds

SALAD

Butternut squash / Mixed quinoa

PASTA

Penne pasta / Mint and pea cream sauce / Crispy bacon / Parmesan shavings

ENTRÉE

Smoked cheddar stuffed chicken breast with apple and cabbage slaw

MAIN COURSE

Pork tenderloins with caramelised pears in a pear brandy cream sauce and beetroot mash

TO FINISH

Pumpkin cheesecake

Please inform us of any allergies or dietary restriction. All prices are inclusive of VAT. A discretionary service charge of 10% will be added to your bill

Dishes may contain the following allergens:

(A) Alcohol, (1) Nuts, (2) Peanuts, (3) Gluten, (4) Crustaceans, (5) Mollusc, (6) Eggs, (7) Fish, (8) Soya, (9) Dairy, (10) Celery, (11) Mustard, (12) Sesame, (13) Sulphur Dioxide, (14) Lupin

Other symbols: (v) vegetarian, (p) pescatarian, (vg) vegan