

# NEW YEAR'S EVE AT SCOFF & BANTER

Three courses and a glass of prosecco £60 per guest



## Starters

**Classic French onion soup**  
with Gruyère cheese and  
warm baguette

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

**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

**28-day-aged rib-eye steak**  
grass fed with baby vine  
tomatoes and tenderstem  
broccoli

**Portobello mushroom**  
Wellington filled with black  
cabbage and goat's cheese,  
served with buttered baby  
carrots v

**Tortellini cacio e pepe**  
with white wine and Italian  
hard cheese crème v

## The Dessert Pantry

**Eton mess**  
Chantilly cream, crushed  
meringue, strawberries  
and raspberry coulis 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

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.