

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.