

THE PELICAN



Slappy New Year

Six course dinner

Served at 7pm

Prosecco, tangerine *(gf)*

Pork quaver, scallop tartare, caviar, grapefruit *(gf)*

Carpaccio of venison, walnut, shallot, fig, port *(gf) (n)*

Masala spiced monkfish, curried lentils *(gf)*

Lamb shoulder, lamb noisette, duchess potato, roots *(gf)*

After Eight chocolate fondant, mint sorbet, shard, coffee syrup, Baileys panna cotta

*(gf) = can be served gluten free upon request
(n) = contains nuts*

£65 per person

Vegetarian menu available upon request

£20 deposit required upon booking

Payment in full required 7 days before event date

Please inform us of any allergies and intolerances.

Our chefs cook fresh to order, so often we can adapt dishes to your dietary requirements.

Fresh food takes time, so please be patient during busy sessions.

Although our chef takes care and attention whilst making our food, the kitchen does include gluten, nut and other allergen products.

To reserve your table for a New Year's Eve celebration

simply enquire with one of our staff or call us on 01656 856464.

A non-refundable £20 deposit per head is required to secure your booking.

www.pelicanogmore.com