ZERODEGREES
microbrewery restaurant

New Year's Eve SOIREE

SAY GOODBYE TO 2020
& A BIG HELLO TO 2021

THURSDAY 31ST DECEMBER 2020

ZERODEGREESRESTAURANT @ZERODEGREESBEER ZERODEGREES.CO.UK

New Year's Eve SOIREE MENU

5 x COURSES FOR £49.95

On arrival

Green Nocellara Olives
& Glass of Prosecco

Pre-starter

Choice of canapé:

French toast topped with smoked salmon & Mascarpone

or

French toast topped with cherry tomatoes, black olives & basil (v)

Starter

Winter soup (ve)

Green apple, sweet potatoes, ginger, cardamom, coconut milk

Beetroot carpaccio (v)

Rocket salad, pecan nuts, truffle oil, mascarpone

Gravlax salmon

French toast, creamy mustard sauce, pea shoots

Antipasto

Cured meat, giandiniera pickles, garlic bread

Main

Rib eye steak 10oz

Sauté potatoes with sea salt & rosemary, bunch of asparagus wrapped with parma ham, twelve-year old Porto Wine sauce

Grilled chicken breast

Mash potatoes, fine beans, gorgonzola & button mushroom creamy sauce

Salmon fillet

Baby new potatoes, fine beans, prosecco sauce, caviar & fresh strawberry

Parmegiana (v)

Aubergines with ragu sauce, mozzarella & parmesan cheeses, rocket salad & garlic bread

Quinoa & rocket salad (ve) (n)

Super-grain salad with asparagus, sundried tomatoes, marinated red onion, rocket, toasted pine nuts and cheese(ve). Tossed in our homemade vinaigrette

Dessert

Warm chocolate fondant

Served with vanilla ice cream

Bourbon pecan pie (n)

White chocolate & raspberry cheesecake

Champagne sorbet with fresh redcurrants (ve)

Food allergies & intolerances: (v) vegetarian (ve) vegan (n) contains nuts.
Before ordering please speak to our staff about your requirements. All dishes may contain traces of nuts.
An optional 10% service charge will be added to your bill