



New Years Eve Menu 2017

Available on 31st December

Evening Only

£29.95 per head

STARTERS

Salmon Tartare served with pickled cucumber and confit Lemon

Goats Cheese and Walnut Paté with Brioche Toasts and a Pear and Quince Chutney

Game Terrine wrapped in smoked Bacon with poached Fig and a Red Wine reduction

Chicken and Tarragon Mousseline draped with Bearnaise sauce topped with a Parmesan Crumb

Carrot, Orange and Ginger Soup served with herbed Croutons and home made Bread and Butter

MAINS

Stilton-crusted Fillet Steak with Port Jus and Celeriac Mash **£2.00 Supplement**

Pan-fried Pheasant supreme served on braised Red Cabbage and Walnuts with Dauphinoise Balls

Monkfish Fillet wrapped in Parma Ham on Spinach Mash with baby Clams and Lardons

Confit Chicken Breast with a thigh Ballotine, Tenderstem Broccoli and Bubble and Squeak

Fillet Mignon of Pork with garlic Sauteed Shitake Mushrooms, Sage Force meat, Dauphinoise Potato and Dijon Sauce

Grilled Seabass Fillet with crushed New Potatoes, roasted Vine Tomatoes and Citrus Oil

Vegetable Suet Pudding with glazed baby Onions, Beech Mushrooms and Parmentier Potatoes

Halloumi and Roasted Vegetable Tian with Red Pepper Coulis and Croquette Potatoes

All served with seasonal vegetables

DESSERTS

Orange and Triple Sec Torte with a Chocolate Macaroon and Chocolate Ice Cream

Warm Cinnamon Sponge with poached Pears, mulled Wine Syrup and Vanilla Mascarpone

English and Continental Cheeses served with a selection of Biscuits and Chutney

Trio of Mixed Ice-cream with Fruit Coulis in a Wafer Basket

Chocolate and Kirsch Cherry Gateaux with caramelised Orange Jelly and a Brandy Snap Horn

COFFEE & MINTS

FOOD ALLERGIES & INTOLERANCES

Before you order your food and drinks please speak to our staff if you have a food allergy or intolerance

Please Note - All food is produced in a kitchen where gluten, nuts and other allergen are present. Whilst care is taken, guarantees cannot be given that our food is safe for severe allergies, or that no errors or omissions have been made.

Terms and Conditions

The New Years Eve Menu is only available on a Pre-order basis.

We need to receive the completed Pre-order form no later than 26th December 2017.
We reserve the right to cancel bookings if the pre-order is not received by this date.

This is the only menu available on the evening of the 31st December 2017.
Price per person is £29.95 for 3 courses, plus any applicable supplements.
(The price will not be reduced where fewer courses are ordered)

A £10.00 non-refundable deposit per person is required at the time of booking your table. Deposits are payable either by cheque, over the phone or in person by debit/credit card, Please make cheques payable to 'The Bird In Hand'.

Bookings can only be accepted in person or by telephone.

One bill will be produced for the whole party.

Please confirm the time you wish to be seated at your table, as this will be the time your food will be served. Please note other bookings will take precedence over late arrivals.

If a member of your party is ill or unable to attend we will not charge you for the **balance** of their meal as long as we have 24 hours notice. Less than 24 hours means that we will have ordered your food and prepared for your booking and in this case we will ask you to pay the full cost of their meal.

No other promotions or discounts can be used in conjunction with the New Years Eve Menu.

Please contact us in advance if you have any dietary requirements and we will be pleased to help. You must inform us of any allergies or intolerances in advance of your meal. All our food is produced in a kitchen where gluten, nuts and other allergens are present. Whilst care is taken, guarantees cannot be given that our food is safe for severe allergies, or that no errors or immisions have been made.

Please contact us on 01508 489438 for more information or to make a reservation.

Bird In Hand, Church Road, Wreningham, Norwich NR16 1BJ