

COUNTDOWN PARTY
20
26

NYE

CELEBRATION MENU

MUSIC BY ALAN JEFFS TRIO



7PM - LATE

ARTHUR'S
HOYLAKE

NEW YEAR EVE
— Dinner —

MENU

2 COURSES £50 | 3 COURSES £55

**HOMEMADE CHICKEN
LIVER PATÉ**

with Chutney &
Homemade
Toasted Ciabatta

**SPICED PRAWNS
IN A GARLIC, LIME
& HER BUTTER**

with Homemade
Toasted Ciabatta

**WILD MUSHROOM
STROGANOFF**

with Pappardelle
(V)

Mains

ROAST PORK BELLY

with Fondant Potatoes, Tempura Broccoli,
Wild Mushrooms & Calvados Sauce

PAN FRIED SALMON

with Sauteed New Potatoes, Tenderstem Broccoli,
Wilted Cabbage & Champagne Sauce

CAULIFLOWER STEAK

with Sauteed New Potatoes, Tempura Oyster
Mushrooms, & Red Wine Gravy (V)

8OZ FILLET STEAK (SERVED MEDIUM RARE)

with Fondant Potatoes, Roasted Asparagus, Wild
Mushrooms & Peppercorn Sauce

Desserts

VANILLA CRÈME BRULÉE

with Amoretti Biscuits

APPLE CRUMBLE

with Vegan Ice Cream

**DARK CHOCOLATE
GANACHE WITH BLACK
CHERRY COMPOTE**

**BISCOFF, APPLE &
CINNAMON CHEESECAKE**

Cheeseboard

£26 (for two to share)

why not add a Cheeseboard to nibble into the New Year

V: VEGETARIAN