



# Key West Bar & Grill New Year's Eve Menu 2024

£115 per person

Includes live band, DJ entertainment, and more until 1am.

Plus, welcome cocktail and prosecco toast for midnight

Full payment required on booking

Choose one starter, main & dessert

## Starters

### Classic French Onion Soup

Caramelised onions, rich beef broth, sourdough crouton, with melted Swiss Gruyere cheese.

### Avocado King Prawns Salad (GF)

King prawns cooked in garlic butter, fresh avocado and iceberg salad, served with classic Marie Rose Sauce.

### Baked Mini Camembert Cheese (V) (GF available)

Oven baked creamy Camembert, accompanied with toasted ciabatta and a red onion chutney.

### Spicy Hummus and Mixed Olives Platter (V), (VG)

Drizzled with piri piri, balsamic and extra virgin olive oil, served with freshly baked ciabatta slices.

### Duck and Orange Pate

Served with toasted sourdough bread, mixed leaves, cherry tomato and caramelized red onion chutney.

## Mains

### Key West - Fillet Steak Garni

A chargrilled fillet steak, cooked medium, served with a grilled tomato, portabella mushroom & onion rings  
Topped with a rich red wine, crushed black pepper & cream Jus.

### Roasted Chicken Breast

Filled with Spinach, Cream, Garlic, Red Onion & Mozzarella Cheese, Wrapped in Streaky Bacon.  
Coated and served with a creamy white wine sauce.

### Baked Seabass (GF)

Pan fried fillet of seabass, drizzled with a light capper butter and lemon dressing.

### Butternut Squash Boat (V) (VG) (GF available)

Half of a roasted butternut squash, filled with roasted vegetables (courgette, onion, peppers, aubergine, cherry tomatoes) and smoked tofu, finished with a rich tomato and herb sauce.

All mains will be served with roasted potatoes, and a buttered medley of green peas, green beans and mangetout.

## Desserts

### Chantilly Belgium Chocolate and Caramel Pyramid

Garnished with fresh raspberries and chocolate shavings.

### Vanilla Crème Brulé (V) (GF)

Classic rich creamy vanilla custard with a crunchy caramelised topping, raspberries and mint.

### Toasted Vegan Waffles with Vegan Ice Cream (VG)

Dressed with fresh fruit & coulis drizzle.

### Cherry Bakewell Cheesecake

Baked almond cheesecake, swirled with a red cherry compote, topped with toasted almonds, on a digestive biscuit base.

## Late Nibble

### Cheeseboard Buffet (V)

A cheeseboard buffet selection will be available to graze from later in the evening.

