



THE ANGEL ON THE BRIDGE



NEW YEAR'S EVE DINNER

Thursday 31st December 2020 from 7pm
£40 per person

TO START

French onion soup with toasted gruyere crouton
Charcuterie with chorizo, serrano ham, chicken & ham hock terrine with
cornichons & granary toast
Smoked chicken, grapes & walnuts on mixed leaves dressed with a herby
lemon mayonnaise
Crab prawn and avocado tian

MAINS

Moules mariniere with French fries or baguette
Pan fried duck breast with fondant potato and spiced red cabbage
10oz Ribeye steak with triple cooked chips, portobello mushroom and roasted
vine tomatoes and bearnaise sauce (£6 supplement)
Roasted cauliflower and chickpea masala with lemongrass basmati rice (V)

PUDDING

Chocolate orange tart with crème fraiche
Homemade sticky toffee pudding with Gelato Henley vanilla ice cream
Local cheese plate with Wigmore, Barkham blue & Butlers secret with biscuits,
grapes and apple chutney
Gelato Henley ice cream – 3 scoops
Choose from – Vanilla, rum & raisin, salted caramel, chocolate or hazelnut.

Coffee, tea and truffles

Many of our dishes can be adapted to cater for your dietary needs.
Please speak to a team member with any questions or dietary requirements. (GF) Gluten Free (V) Vegetarian