



IMPERIAL CROWN HALIFAX

New Years Eve Menu

31st December | 7pm Arrival, Sit Down at 8pm | £79.95 Per Person

Glass of Prosecco on Arrival, Also at Midnight to Celebrate New Year Then the Party Goes on Until 1am

Appetiser

Amuse-Bouche

Starters

French Onion Soup (GF available)

Served with parmesan crisp & warm crusty bread.

Whitebait & Courgette

Aromatic flour coating, deep fried crispy whitebait & courgette strips.

Antipasti

Selection of Italian cured meats, olives & garnished with salad leaves, served with crusty bread & olive oil & balsamic dip.

Spinach & Goats Cheese Parcel (V) (Ve available on request)

Garlic sauteed spinach & goat's cheese disc encased in a crispy filo pastry.

Mains

Thyme Oven Baked Chicken

Thyme infused oven baked chicken breast, served with French beans & white wine sauce. (GF available).

Ribeye Steak (GF)

Served with roast vine tomatoes & rich red wine jus.

Oven Baked Salmon

Served on a bed of crushed potato with butter lemon sauce.

Herb Roasted Vegetable Wellington (V) (Ve)

Served with courgette ribbons & rich tomato sauce.

All main dishes served with mix vegetables & rosemary infused roast potatoes.

Desserts

Lemon Mouse

Served with limoncello sauce.

Chocolate Fudge

Double chocolate fudge cake served warm with vanilla ice cream.

Winter Berry Strudel

Served warm with ice cream & crème anglaise

Fruit Salad

Served with raspberry sorbet.

Should you have any allergies or intolerances - please speak to a member of staff. Serving times are subject to change.

www.imperialhalifax.com

Tel: +44 (0) 1422 652121 Email: info@imperialhalifax.com

Imperial Crown Hotel, 42-46 Horton Street, Halifax, HX1 1QE