COAST
BAR | BRASSERIE

NEW YEAR'S DAY

3 COURSE, £52 PER PERSON | 2 COURSE £47 PER PERSON

STARTER

Chef's homemade soup of the day, grilled focaccia. *(Df,GfA)*

Flaked peppered mackerel & rocket salad with fresh fruit salsa. *(Gf)*

Roast red pepper, soft herb & potato cake, herbed crème fraiche. *(V)*

Satay chicken coleslaw salad. *(Gf)*

MAIN COURSE

Roast ribeye of Manx beef, roasted potatoes, jus. *(Gf)*

Roast leg of Manx lamb, roasted potatoes, minted jus. *(Gf)*

Citrus-crusted pork loin, sage butter chats, jus. *(Gf)*

Baked cod, fennel mash, tempura-battered curried courgettes. *(Gf)*

Homemade Coast nut roast, butternut & potato saute, sage butter. *(V, VgA)*

All served with homemade Yorkshire pudding, carrots, cauliflower cheese, fine beans. (Gf Yorkshire pudding available)

DESSERT

Macerated dried fruit bowl with vanilla ice cream. *(Gf)*

Caramel-drizzled Christmas pudding sundae. *(Gf)*

Warm citrus pumpkin syrup cake, minted Manx double cream. *(Vg, Df)*

Port marinated blue cheese, toasted onion rolled cream cheese truffles, mature Manx cheddar, selection of crackers and fresh celery. *(GfA)*

ALLERGENS

Gf=Gluten free | Df=Dairy free | V=Vegetarian | Vg=Vegan
GfA= Gluten free available | VgA=Vegan available

For further information regarding the ingredients used in any of these dishes, please contact us.

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