

*Happy New Year*

# IT'S TIME TO CELEBRATE

31 DECEMBER 2021 • 6.00 PM TIL LATE!  
THE TIPIS AT THE CRAVEN

**Craig and Stewart will be bringing a lively atmosphere to the tipi singing rock, pop and indie classics throughout their roaming set. Bringing people together in song to see you through to the New Year. Make sure to bring your singing voices!**

**Tickets are £50 per person which include a 3 course meal and an full evening of entertainment!  
A £20 deposit per person is required**

# NYE AT THE CRAVEN TIPIS

A night of great food and music

- **Cocktail on arrival champagne at midnight**

## **Starters**

- **Roast parsnip, butternut squash & Apple soup with crusty bread (VEG)**
- **Black pudding and pork scotch egg with apple and calvados compot**
- **Duck, orange & Brandy parfait with wholemeal toast & cumberland sauce (GF available)**
- **Lobster & Salmon Verrine served with wholemeal bread (GF Available)**
- **Roast red pepper filled with moroccan vegetable tagine & lemon coriander cous cous (VEG GF)**

## **Mains**

- **Fillet of beef medillions on a crispy crouton, topped with pate with madeira sauce**
- **Sicilian escalope of pork stuffed with mushrooms, onions, tomatoes & parma ham with a red wine and basil sauce**
- **Fillet of seabass on roast fennel and samphire served with caper, tarragon and chervil sauce (GF)**
- **Roast breast of chicken stuffed with baby aspargus and smoked salmon served with a tomato oregano and white wine sauce (GF)**
- **Portobello mushroom on pan fried polenta served with baby provencal (VEG) (GF)**
- **Surf & Turf fillet of beef & King prawns served with garlic butter (GF)**

**All Mains served with a choice of potato and vegetable medley.**

**Choose from.**

- **Dauphinoise-layered potatoes cooked in chicken stock cream and garlic (GF)**
- **Parsienne- pan fried potato pearls (VEG GF)**
- **Lyonnaise- sliced new potatoes pan fried with onions, garlic, thyme & Lemon Juice (VEG GF)**

## **Desserts**

- **Triple chocolate mousse served with Cream**
- **Sticky Rum and ginger pudding served custard**
- **Peach Melba crumble served with Vanilla ice cream**
- **Chocolate and clementine torte served with raspberry sorbet (GF VEG)**
- **Mandarin & Cranberry spiced cheesecake served with cream**