



# New Year's Eve Dinner & Caberet show

## On Arrival

Canapes and a glass of prosecco (non alcoholic alternative available)

## Starters

Smoked Salmon - *with horseradish crème fraîche and watercress*  
Roasted Cauliflower Soup <sup>Vg</sup> - *with hazelnuts, croutons and truffle oil*  
Goats' Cheese and Sweet Potato Terrine <sup>V</sup> - *with pea purée, onion jam and crispy parsnip curls*  
Smoked Ham Hock Terrine - *with port prunes and charred sourdough bread*  
'Gotta Have It' Prawn Cocktail - *with bread and butter*

## Main Courses

Traditional Roast Chicken - *succulent slices of chicken with all the trimmings!*  
*Think stuffing, crispy roast potatoes, seasonal vegetables and rich gravy*  
Ribeye Steak - *9oz ribeye steak, cooked to your preference, with roasted vine tomatoes,*  
*your choice of roast or new potatoes and a red wine jus*  
Sea Bream - *pan fried sea bream with new potatoes, candied beetroot,*  
*tenderstem broccoli and a lemon butter sauce*  
Sweet Potato Cakes <sup>Vg</sup> - *crispy sweet potato cakes with sautéed pak choi,*  
*bean sprouts and mango salsa*

## Desserts

Traditional Christmas Pudding - *with brandy butter*  
Apple Tart Tatin - *with pecans, vanilla ice cream and black pepper tuile*  
Rich Chocolate Tart - *with crushed honeycomb and Baileys ice cream*  
Rich Chocolate Delice <sup>Vg</sup> *with Salcombe Dairy orange sorbet*  
Luxury Ice Cream Selection <sup>Vg\*</sup>

Artisan Cheeseboard - *a selection of cheeses with chutney,*  
*pickle and crackers \*(2.95 supplement)*

## To Finish

We offer a selection of teas and coffees with mince pies <sup>Vg\*</sup>  
*please ask for more details*

5 courses £69.95  
please see over for T&Cs



All our food is prepared in a kitchen where nuts, gluten and other allergens are present. Our menu descriptions do not contain all ingredients. If you have a food allergy or intolerance, please let us know in advance. Fish dishes may contain bones. All weights are approximate when cooked. Written allergy information is available on request 1020

# The Regency Tavern

## Booking Form

Full payment is required at the time of booking. We welcome everyone here at the Regency Tavern and aim to ensure that there is something for all to enjoy. If you follow a special diet, please ask for information on how our dishes can be adapted for you.

Please let us have your final menu choices by the 10th December... we look forward to welcoming you!

Booking in name of

Email

Phone number

Number in party

Dietary requirements

Course choice	Guest's initials					
<i>Starter</i>						
Smoked salmon						
Cauliflower soup <sup>Vg</sup>						
Terrine <sup>V</sup>						
Ham hock						
Prawn cocktail						
<i>Main</i>						
Chicken						
Steak						
Sea Bream						
Potato cakes <sup>Vg</sup>						
<i>Dessert</i>						
Christmas pudding						
Tart Tatin						
Chocolate tart						
Chocolate Delice <sup>Vg</sup>						
Ice cream						
Cheeseboard <sup>2.95 supplement</sup>						

*Regency Tavern*

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