



Wilds
CAFÉ BISTRO

NEW YEAR'S EVE MENU



STARTERS



Crispy Goats Cheese (GF)

with fig and honey dressing served with a rocket salad

Cod Ceviche (GF)

with a mango salad and toasted sesame seeds

Duck Pâté

served with crispy pancetta, toasted sourdough bread
and plum compote

Roast Butternut Squash Soup (VE)

served with a carrot crisp and a selection of bread

MAINS



Confit Pork Belly (GF)

served with a potato fondant, seasonal vegetables,
apple puree and a red wine jus

Pan Fried Sea Bass (GF)

served with potato bravas accompanied with buttered
green beans and roast vine tomatoes

Prime 8oz Sirloin Steak (GF)

served with house salad and house fries with a choice
of sauce, Bearnaise, peppercorn or blue cheese

Vegetable Wellington (VE)

served with a potato fondant seasonal veg and a red wine jus

DESSERTS



Chocolate Orange Torte

served with candied orange and cream

Plum and Pear Crumble (GF)

served with Crème Anglaise

Vegan Berry Tart (VE)

served with raspberry sorbet

£60 per person