

New Year's Eve 5 Course Dinner Menu

Served between 6pm - 8pm

Relax at your table for the entire evening,
and see in the New Year with our party atmosphere

Appetiser

FRESH VINE TOMATO & BASIL SOUP

With a bread roll & butter

Starters

MUSHROOM MARSALA

Mushrooms poached in marsala wine, garlic & cream sauce
Presented on a crisp ciabatta

HAGGIS NEEPS & TATTIES

Drizzled with a whisky cream

CAJUN CHICKEN

Strips of Cajun spiced chicken over a herb salad

Main Course

PORK BELLY

Slow cooked pork belly with colcannon cake
smothered with cider sauce

ITALIAN CHICKEN

Oven roasted chicken breast filled with
Mozzarella and pepperoni, sliced over a rich tomato sauce
with sauté potatoes and vegetable parcel

WELSH OVEN BAKED LAMB SHANK

Tender lamb with onion and rosemary gravy creamed
mashed potato and a vegetable parcel

SEA BASS FILLET

Pan seared sea bass fillet draped over asparagus spears
topped with shrimp butter with herbed cubed potatoes
& a vegetable parcel

VEGETABLE TAGLIATELLE

Egg pasta ribbons & roasted vegetables bound
with a tomato & basil sauce topped with cheese

Desserts

SELECTION OF SEASONAL DESSERTS

COFFEE AND CHOCOLATE MINT

£29.95 PER PERSON

(PRE-ORDER MUST BE GIVEN)

CHRISTMAS FAYRE MENU

Together this Christmas



THE UNICORN INN