

NEW YEAR'S EVE

THREE COURSE SET MENU - £55

including glass of fizz on arrival



- TO START -

GRILLED LANGOUSTINES

*cooked in lemon & garlic butter with rocket
and toasted cheese & olive bread*

CRISPY DUCK SALAD

confit of duck in hoisin with watercress & radish salad

QUINOA & AVOCADO SUSHI ROLL

with cucumber & mint puree (v)

CRAYFISH & SMOKED SALMON RISOTTO

topped with crispy parma ham & poached egg

- MAIN -

INDIVIDUAL BEEF WELLINGTON

served pink with marchand de vin sauce & roast potatoes

RUMP OF LAMB

*served pink with pea & mint mash potato
and red wine & rosemary jus*

GRILLED TUNA STEAK

*seared pink with sautéed sesame straw vegetables
infused with chilli & garlic with wasabi*

CHARGRILLED VEGETABLE PARMIGIANA

*topped with pistachio nuts, pecorino
cheese & fresh basil (v)*

{ all mains served with seasonal greens }

- DESSERT -

STICKY TOFFEE PUDDING

toffee ice cream & butterscotch sauce

CHAMPAGNE & STRAWBERRY TRIFLE

with homemade shortbread

APPLE & CINNAMON TARTE TATIN

with vanilla ice cream

INDIVIDUAL CHEESEBOARD

celery, onion marmalade, grapes & biscuits

LIVE MUSIC

FROM 9PM - LATE

*Cousin William - Alderley Edge
Danny McCabe - Bramhall*

TO BOOK PLEASE CONTACT US:

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ALDERLEY@THEBUBBLEROOM.CO.UK

BRAMHALL: 0161 439 8949

BRAMHALL@THEBUBBLEROOM.CO.UK



PRE-ORDER FORM

- TO START -

GRILLED LANGOUSTINES	<input type="checkbox"/>
CRISPY DUCK SALAD	<input type="checkbox"/>
QUINOA & AVOCADO SUSHI ROLL	<input type="checkbox"/>
CRAYFISH & SMOKED SALMON RISOTTO	<input type="checkbox"/>

- MAIN -

INDIVIDUAL BEEF WELLINGTON	<input type="checkbox"/>
RUMP OF LAMB	<input type="checkbox"/>
GRILLED TUNA STEAK	<input type="checkbox"/>
CHARGRILLED VEGETABLE PARMIGIANA	<input type="checkbox"/>

- DESSERT -

STICKY TOFFEE PUDDING	<input type="checkbox"/>
CHAMPAGNE & STRAWBERRY TRIFLE	<input type="checkbox"/>
APPLE & CINAMMON TARTE TATIN	<input type="checkbox"/>
INDIVIDUAL CHEESEBOARD	<input type="checkbox"/>