



## New Year's Eve (5pm - 9pm)

### Raise a glass to New Year's Eve at Black Pool Mill

Celebrate New Year's Eve in style at Black Pool Mill. Ring in the new year with delicious dishes crafted by Head Chef Paul Owen amongst the Mill's stunning surroundings. So, raise your glass, tuck in, and enjoy an unforgettable evening at Black Pool Mill.

#### STARTERS

<b>Treacle cured salmon</b>   watercress   Miller's homemade bread	<b>£9.00</b>
<b>Roasted baby carrots</b>   whipped ricotta   spinach & soft herb pesto   baby leaf   tarragon	<b>£9.50</b>
<b>Beef pastrami</b>   shallots   tomatoes   Dijon mayonnaise   mozzarella	<b>£11.00</b>
<b>Broccoli soup</b> <b>vg*</b>   perl las toast	<b>£8.50</b>

#### MAINS

<b>8oz lamp rump</b>   salsify & wild mushrooms   spinach   buttered cauliflower   jus   fondant potato	<b>£33.00</b>
<b>Venison</b>   beetroot & walnut croquette   celeriac & saffron purée   mulled wine baby pear	<b>£35.00</b>
<b>Butternut squash velouté</b> <b>vg</b>   pumpkin & sage tortelloni   crispy sage butter   toasted pine nuts	<b>£22.00</b>
<b>Salmon fillet</b>   salmon & spring onion cake   rainbow chard   caper butter	<b>£35.00</b>

#### DESSERTS

<b>Green apple tart tatin</b>   burnt apple purée   gingerbread or vegan vanilla ice cream	<b>£8.50</b>
<b>Chocolate &amp; walnut tart</b> <b>vg</b>	<b>£8.50</b>
<b>Winter berry iced parfait</b>   honeycomb   winter berries	<b>£8.50</b>
<b>Charcoal cheddar cheese mouse</b>   handmade crackers   chutney	<b>£8.50</b>

***Our dishes are prepared in food areas where cross contamination may occur and our menu descriptors do not include all ingredients. If you have any questions, allergies, or intolerances, or you require allergen information, please let us know before ordering.***

v- vegetarian. **vg** - vegan friendly. **v/vg\*** - can be made vegan or vegetarian on request.

