



New Year's Eve

The Jazz House

*** Starters ***

Glass of Prosecco on Arrival

"Fireworks" French Onion Soup aux Gratin (v)

Topped with gratin fromage served with fresh crusty bread and butter.

"Countdown" Bruschetta (ve)

Cherry tomatoes, onions & fresh basil finished in a balsamic drizzle & a dried oregano & parsley herb sprinkle on a flat pizza bread with rocket

"2023" Mediterranean Fish Pakes (b)

Homemade Mediterranean fish cakes served with a tartar sauce dip & lemon wedge.

"Aud Lang Sine" Aromatic Duck (not ve) or Vegetable Spring Rolls (ve)

Served with green garnish & side sauce.

<i>Sides</i>	Marinated Mixed Olives & feta cheese	v, st	3.50	Fries	ve	3.75
	Homemade chunky skin on chips	ve	3.95	Cajun fries	ve	3.95
	Homemade chunky skin on cajun chips	ve	4.50	Mixed salad	ve	3.75
	Seasonal vegetables	ve	4.25	Sweet potato fries	ve	4.95
<i>Sauces</i>	Crusty bread & butter	v	3.50	Diane sauce	v	3.25
	Hot chilli piri piri marinade sauce	ve	2.95	Peppercorn sauce	v	3.25

1st seating 12-7pm 2 courses - £45.95 3 courses - £49.95

2nd seating After 7pm 2 courses - £69.95 3 courses - £74.95

50% per person non refundable deposit payable at the time of booking.

Deposit can be paid cash or card in house or card over the phone.

The Jazz House - 07305 487897





*** *Mains* ***

"31st December" Marinated Chargrilled Chicken Skewers (b)

Marinated chargrilled chicken breast chunks, peppers & onions enfolded in garlic, bay leaves, sea salt & herb mix, served with a side salad & skin on chunky chips

"Big Ben Chimes" Pasta A La Vodka (v,ve)

Creamy tomato pasta flavoured with a shot of our finest Russian vodka topped with fresh chillies.

"Celebrations" Roasted Norfolk Crown Turkey (b)

Traditional crown turkey with stuffing, classic pigs in blankets, golden roasted parsnips, tender Brussels sprouts and carrots served with duck fat rosemary roast potato finished in a rich red wine gravy sauce.

"Prosperity" 8" Porterhouse

Marinated sirloin steak served with skin on hand cut chunky chips, grilled mushrooms & grilled tomato.

*** *Desserts* ***

"Réveillon" Triple Chocolate Layered Sponge with Chocolate Cream Mousse (v)

"Coasts & Greets" Chocolate Fudge Cake with Custard or Ice Cream (v)

"Midnight" Cheese Board for One £1.95 supp (v)

"Happy New Year" Pineapple flambe (ve)

"Party Time" Homemade Sticky Coffee Pudding with Custard or Ice Cream (v)

