

CHRISTMAS & NEW YEAR MENU 2019

POLIDOR //68

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CHRISTMAS MENU

3 courses £24.95pp

Live jazz / evenings (Wednesdays to Sundays)

STARTERS

Ham hock terrine, pickled cucumber ribbons, grain mustard dressing, brioche.

Cauliflower and cumin spiced fritters, beetroot hummus (ve).

Pan fried scallops, roasted seaweed, mussel sauce.

Moroccan spiced squash and almond soup, pumpkin seeds and wild sourdough (ve).

Buttermilk Turkey crunch, chilli sprout slaw.

MAINS

Turkey katsu, edamame, scallions, sticky rice, cilantro, pickled ginger.

Braised squid, crab pesto, lime taboulleh.

Chateaubriand steak, frites, braised shallots, pepper sauce, winter greens. £4 pp supplement.

Pan fried Brussels sprouts, eggplant bacon. Crushed rosemary sweet and baby potatoes (ve).

DESSERTS

Chocolate dipping fondues to share. (Vegan option available)

European cheeses, biscuits and seasonal relishes. Board to share $\pounds 2$ pp supplement.

(v) - Vegetarian | (ve) - Vegan | Gluten free menu available |
Please let your server know of any allergies.

NYE MENU

6 course menu for £67.00pp

Live jazz / entertainment till late.

TO BEGIN

Canapés.

STARTER

Bloody Mary soup (v).

Beetroot and gin soaked smoked salmon, crostini, citrus crème fraîche.

Duck salad with caramelized orange and pickled shallots.

AMUSE BOUCHE

Salt and pepper watermelon, gem crunch (v).

MAIN

Chorizo haggis, sweet potato, neeps.

Butternut, red onion and cranberry tagine with mint taboulleh (v).

Paprika and cumin smoked sea bass. Spiced chick peas and scallops.

DESSERT

Salted caramel and chocolate dipping fondue to share. (Vegan option available)

Black forest cheesecake.

European cheeses, biscuits and seasonal relishes. Board to share $\pounds 2$ pp supplement.

TO FOLLOW

Petit fours and Coffee.

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HOW TO BOOK

- 1. Work out the size of your party, date and time you require.
- 2. Each guest makes their menu choices. Let us know if you have any special dietary requirements.
 - 3. Either call us on 0151 727 7598 or email your enquiry to infopolidor@gmail.com and we'll get back to you.
 - 4. There is a £10 per person deposit to confirm your booking.