



# New Year

## EARLY BIRD MENU

2 Course £40pp / 3 Course £45pp

Welcome glass of bubbles

### STARTERS

PAN CON TOMATE WITH IBERICO TOMATO (G, V)

*Toasted sourdough, rubbed with garlic. Marinated & grated iberico tomato.*

BEEF TARTARE (G, F, E, SD)

*Classic beef tartare with soy cured egg yolk & served with Sourdough.*

CEASAR SALAD (F, D, E)

*Whole baby gem, packed with anchovies & dressing. Served with sourdough crumbs & shaved parmesan. Add chicken +£5*

SCALLOPS (SH, D, SO) + £8 SUPPLEMENT

*3 Seared scallops, served on the shell with ponzu butter & caramalised onion.*

SOUP OF THE DAY

*Served with focaccia. Ask your waiter about our soup of the day!*

### MAIN COURSE

BRAISED OX-CHEEK WITH MASH (C, D, SD)

*Braised ox-cheek served with roasted yellow and red peppers & red wine jus.*

CHICKEN MILANESE (E, G, SD, C)

*Served with fries, roasted lemon ketchup & mayo.*

SALMON SALSA VERDE EL VINO (F, D, SD)

*Green beurre blanc sauce surrounding a pan-fried salmon that sits on top of fragrant pickled veg.*

BEEF FILLET STEAK (D, C) + £10 SUPPLEMENT

*250g Fillet served with mashed potato and peppercorn sauce.*

WILD MUSHROOM SCIALIATELLI (D, G, SD, V)

*Braised wild mushroom, served in a creamy sauce with a touch of truffle oil.*



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### DESSERTS

PISTACHIO TIRAMISU (D, G, N)

*A classic tiramisu, with pistachio paste & crumbs on top.*

HAZELNUT PRALINE ÉCLAIR (E, D, N, G)

*Choux pastry filled with a praline mousse served with ice-cream.*

CINNAMON AND COCONUT CHEESECAKE (D, G)

*Classic cheesecake with cinnamon and coconut.*

SORBET OF THE DAY (VE)

### KEY TO ALLERGIES AND DIETS

Before you order, please make us aware of any allergies. Our kitchen uses nuts and regrettably we cannot guarantee that any of our dishes are completely free of traces. Genetically Modified

Oil is used on our deep-fried dishes.

(D) Dairy, (E) Eggs, (F) Fish, (G) Gluten, (MO) Molluscs, (MU) Mustard, (N) Nuts, (L) Lupin, (P) Peanuts, (SE) Sesame, (SO) Soya Beans, (SH) Shellfish, (S) Sulphites, (C) Celery, (VG) Vegan, (V) Vegetarian, (GF) Gluten free, (CR) Crustaceans, (SD) Sulphur Dioxide

[WWW.VYTACOVENTGARDEN.CO.UK](http://WWW.VYTACOVENTGARDEN.CO.UK)