

VERA

GRILL AND BAR

NEW YEARS EVE MENU

3 course MEAL £50.00 per person

FIRST COURSE – A choice of

Trio Dips - Hummus, Tzatziki, Taramasalata

Grilled Halloumi Cheese

Grilled Cypriot cheese served with mixed leaves & sweet chilli dipping sauce

Roasted Goat Cheese

Pomegranate, mixed leaves, balsamic & extra virgin olive oil

Duck Spring Rolls

Aromatic duck spring roll in pastry served with sweet chilli dipping sauce

Calamari

Salt & pepper squid marinated & fried golden, served with homemade tartar sauce

Garlic Mushrooms

Sauteed mushrooms in double cream, salt, pepper, parsley & butter with grilled sourdough bread

Tiger King Prawn Bruschetta

Tomato, basil, extra virgin olive oil, served with sliced grilled sourdough bread topped off with a tiger king prawn

Falafel

Spiced herb chick peas & broad bean fritters with sesame seeds served on top of hummus dip

Bruschetta Prosciutto

Chopped tomatoes with basil, garlic, mozzarella cheese, olive oil, balsamic dressing with sourdough bread & parma ham

Smoked Salmon with Smashed Avocado

smashed creamy avocado served with homemade tortilla bowl with lemon juice

Steak Tacos

fresh onions, mixed leaves & avocado sauce, served on 2 taco breads

SECOND COURSE – A choice of

Mix Grill (£2 supplement)

Chicken shish, steak shish, chicken wings & lamb cutlet, served with cracked wheat bulgur or French fries & salad

Chicken Shish (GFO)

Marinated chicken cubes cooked on skewers served with cracked bulgur wheat or French fries & salad

Chicken Fillet Grill (GFO)

Marinated chicken fillet breast cooked slowly to perfection, parmesan french fries & caesar salad

Steak Shish

Marinated rib eye cubes cooked on skewers served with parmesan French fries & caesar salad

Sea Bass Fillet (GF)

Pan fried, specially seasoned with white wine, lemon-dill sauce, served with roasted baby potatoes and grilled asparagus

Salmon Fillet (GF)

Pan fried, specially seasoned with white wine, lemon-dill sauce, served with roasted baby potatoes and grilled asparagus

Carbonara (GFO)

Traditional Italian carbonara with egg yolk, grana padano cheese and pancetta

Vegetarian Risotto (GF)

Seared asparagus, sauteed wild mushroom selection & fresh baby spinach finished off in a creamy sauce

Vera Burger & Chips

8oz wagyu beef cheese burger served with a side order of parmesan French fries

Californian Burger & Chips

Marinated grilled chicken fillet breast between brioche bun, Monterey jack cheese served with a side of parmesan French fries

Sirloin Steak (£2 supplement) (GF)

10oz 40 day dry aged lean sirloin steak served with parmesan french fries, grilled vine cherry tomatoes, caesar salad and a choice of sauce

Sea Food Platter (£2 supplement) (GF)

Sea bass, tiger king prawn, king prawns, calamari, mussels all specially seasoned with white wine served with roasted baby potatoes & grilled asparagus

Lamb Moussaka

Layered minced lamb with potatoes, aubergine, onions in a homemade tomato & bechamel sauce topped with cheese, served with cracked bulgur wheat & salad

Vegetarian Moussaka

Potatoes, courgettes, eggplant, coloured peppers, with homemade tomato sauce, bechamel sauce & mozzarella cheese served with cracked bulgur wheat or French fries & salad

Fettuccine Creamy Chicken

Cooked in double cream, spinach, red peppers, chicken breast & butter

Napolitan Sea Food Linguine

Mixed sea food selection, with vera's own tomato sauce, garlic, onions & olive oil topped off with a tiger king prawn

Dessert – A choice of

A choice of Christmas pudding, chocolate fudge cake or baklava

(GF) Gluten Free (GFO) Gluten-Free Option Available (V) Vegetarian (VG) Vegan
For any allergens or intolerances, please make your server aware before placing your order.

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