

FOOD ALLERGY NOTICE

PLEASE BE ADVISED THAT FOOD PREPARED HERE MAY CONTAIN THESE INGREDIENTS; MILK, EGGS, WHEAT, SOYBEAN, PEANUTS, TREENUTS, FISH & SHELLFISH



New Years Eve

3 Course Menu £24.95

STARTERS

Soup of the Day served with a crisp bread roll

Fried salt and Szechuan pepper chicken with Napa salad and teriyaki dressing

Chicken Liver Pate, caramelised red onion chutney & fresh breads

Oven Baked Cheesy Garlic Bread

Chicken Tempura with Yum's unique sauces

Thai style fishcakes with sweet and sour cucumber salsa and chilli dipping sauce

Salt & chilli squid & crunchy Thai salad with lime & chilli dressing

Crispy Chilli Beef, glazed vegetables & garlic & ginger noodles

MAINS

Pan-fried supreme of chicken, ham hock croquettes, seasonal vegetables & creamy cider leek sauce

Slow roast crispy pork belly, black pudding bon bons, sweet potato puree, caramelised onion & garlic jus

Pan Fried Hake served with champ, creamy chowder, glazed carrots & crispy tobacco onions

Braised Shin of Beef, colcannon mash, crispy root vegetables & a rich onion gravy

21 Day Dry Aged Sirloin Steak, portobella mushrooms, slow roast tomato & chunky chips (£5.00)

Yums traditional Seafood Irish Boxty served with Seasonal Greens & Parsnip Crisps

Pan Fried Breast of Chicken, peppercorn and brandy sauce, seasonal Vegetables & buttery mash

Satay Infused Chicken with Sweet Chilli Noodles in a roasted peanut & garlic sauce

Sweet potato & lentil curry with rice & house naan bread

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DESSERTS

Spiced Toffee & Apple Crumble

Crème Brulee with Berry Coulis

Hot Chocolate Fudge Cake

Fresh Fruit Pavlova

Sticky Toffee Pudding with hot butterscotch sauce

