

Wig & Mitre

Lincoln LN2 1LU



New Year's Eve' Celebration Dinner With Magician Alan Hudson

Alan Hudson is one of the UK's most entertaining after dinner/comedy magicians. He is a member of the world famous 'The Magic Circle' and performs a very funny stand up magic, comedy, mind reading show. He has performed at The Magic Castle in Hollywood, USA, Leicester Square Theatre, London and Edinburgh Festival to 4 star reviews, not to mention appearances on several primetime TV shows including Next Great Magicians and Penn & Teller: Fool Us.

Sunday 31st December 2017

Only £60.00 Per Person

STARTERS

Lobster Bisque, Lobster Tail **G**

or

Haggis, 'Neeps n Tatties', Whisky Cream Sauce

or

Goose, Duck & Foie Gras Terrine, Apricot and Thyme Chutney, Warm Brioche

or

Roasted Goats Cheese, Fig, Walnut and Watercress Salad, Truffled Honey Vinaigrette **V G**

or

Pan Seared Scallops, Crisp Salt Beef Brisket, Smoked Potato Purée, Jus

or

Smoked Salmon, Cream Cheese and Dill Parcel, Pickled Cucumber and Crème Fraîche **G**

MAINS

Lamb Wellington, Dauphinoise Potato, Honey Roasted Carrots and Parsnips, Port, Redcurrant & Mint Jus

or

Fillet Steak, Beer Battered Tiger Prawns,

Triple Cooked Chips, Green Beans and Shallots, Slow Roast Tomatoes, Sauce Béarnaise

or

Soy Marinated Monkfish, Udon Noodles, Stir Fried Vegetables, Tempura Cauliflower,
Wasabi and Yuzu Dressing, Coriander Shoots

or

'Nose to Tail' of Pork, Alsace Potatoes, Spinach, Apple, Sage and Armagnac Sauce **G**

or

Fettuccine, Wild Mushrooms, Leeks, Peas, Pecorino, Shaved Black Truffles **V**

DESSERTS

Assiette of Chocolate **V**

or

Crêpes Suzette, Orange, Star Anise and Grand Marnier Sauce, Vanilla Ice Cream **V G**

or

Raspberry Millefeuille **V**

or

Brioche Bread and Butter Pudding, Rum and Raisin Ice Cream, Custard **V**

CHEESE

English & European Cheese with Biscuits, Celery, Grapes & Chutney

Followed by Coffee or Tea with Petit Fours

V suitable for Vegetarians **G** Gluten-free

Please book early to avoid disappointment!
Please call 01522 535 190 to make your reservation