

CAMDEN ARMS HOTEL, PEMBURY

IF YOU DO HAVE ANY FOOD ALLERGENS, PLEASE INFORM YOUR SERVER PRIOR TO ORDERING

OUR FOOD IS COOKED FRESH TO ORDER. PLEASE BE PATIENT DURING BUSY TIMES

New Year's Eve Party Night 2019

Bookings Only

A discretionary service charge of 10% will be added



**Dine &
Disco!!**

Pre Dinner Cocktail

Elderflower & Prosecco £7.95

Menu

Bakers Basket Roll & Butter

Nibbles

Bowl of Mixed Olives £2.95,

VE' V Freshly Baked Rosemary with Sea Salt, & Cherry Tomato Focaccia Breads £3.95
Fresh Baked Roll & Butter

Starters

V Baked Camembert, *Baguette & Chilli Jam* £9.95

Oak Smoked Scottish Salmon, *Seasonal Leaves, Lemon & Farmhouse Bread* £8.95

'GF' Parma Ham & Chilled Melon, *Rocket & Raspberry Coulis* £7.95

Soup de Langoustine, *with Rouille, Emmental Cheese & Croutons* £6.75

VE' V Homemade Soup of the Day, *Organic Baguette* £4.25

Prawn & Crayfish Cocktail, *Marie Rose Sauce, Brown Bread & Butter* £7.95

Handcrafted Chicken, Pork & Cognac Pate, *Brioche & Red Onion Marmalade* £5.95

V Panko Breaded Brie, *Seasonal Leaves, Cranberry Sauce* £5.25

V Fresh Figs, Grilled with Goats Cheese £7.45

Bucket of Wings, Louisiana Hot – Chipotle – BBQ. £7.99

Main Course

Fillet Steak Diane, *Dauphinoise Potatoes, Fine Green Beans* £28.95

'GF' Mature Fillet Steak, *Chips, Portobello Mushroom, Tomato, Watercress* £27.95

'GF' Mature Sirloin Steak, *Chips, Portobello Mushroom, Tomato, Watercress* £21.95

'GF' Large Rack of Spicy Pork Ribs, *Served with Chips & Homemade Coleslaw* £16.99

'GF' Pan Fried Duck Breast, *Orange, Red Wine Sauce, Dauphinoise, Green Bean* £16.95

'GF' Roast Belly Pork, *Caramelised Apple Chutney, Dauphinoise Potato, Veg* £14.99

'GF' Pan Seared Rump of Lamb, *Redcurrant Jus, Dauphinoise Potato, Veg* £14.95

Pesto Chicken, *Stuffed with Pesto, Tomato Sauce, New Potatoes, Veg* £12.95

'GF' Fresh Salmon Steak with Hollandaise, *New Potatoes Green Beans* £13.95

VE' V Mediterranean Tart, *New Potatoes, Seasonal Salad* £11.95

3 Pepper & Brandy Sauce £2.00

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DESSERTS

Anisette of 4 Desserts £8
Cappuccino, Pistachio, Limoncello & Triple chocolate.

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Honeycomb Cheesecake £6.00
Cream or Ice Cream

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Banoffi Pie £6.00
Cream or Ice Cream

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Salted Caramel Pot Dessert £6.00
Cream or Ice Cream

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Fresh Fruit Salad £5.25
Cream or Ice Cream

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*Cheddar, Brie, Rochefort ,
Grapes, Butter & Assorted Biscuits £7.95*

Coffees, After Dinner Drinks
Cappuccino Large £2.95 – Café Latte £2.30 – Espresso £2.10
Double Espresso £3.35 – Americano £2.40.

20 year old Taylors Port £7.75 50ml

XO Brandy's – Cognac – Armagnac - Calvados

Liquors.

May we wish all our guests, **A Very HAPPY NEW YEAR**