



The Reindeer Inn

New Year's Eve  
Black Tie Ball

Menu

**The Reindeer Inn**

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# New Year's Eve Black Tie Ball

Welcome Drinks At 7.00pm

Carriages at 1am

£65.00

Pre order & 50% deposit required

## Dress code:

Gents – Dinner/Smart Suit

Ladies – Cocktail/Ball Gown

**V** Suitable for Vegetarians. **GF** Gluten Free.

**GFA** Gluten Free available

Items on this menu may contain nuts.  
All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering.  
Full allergen information is available on request.

## Starters

**Bloody Mary Soup** **GFA** **V**

*Tomato, celery, vodka & worcestershire sauce served with a warm bread roll*

**Thai Fishcakes** **GF**

*Filled with prawns, ginger & lemon grass shallow fried with a sweet chilli and light soy sauce*

**Garlic Mushrooms** **GFA** **V**

*Baked in a chive cream sauce served on toasted ciabatta*

**Pigeon Breast** **GFA**

*Pan seared & wrapped in parma ham on black pudding accompanied with plum chutney*

## Intermediate

Champagne Sorbet

## Mains

**Braised Shank of Lamb** **GF**

*Charred radicchio & dauphinoise potato with rosemary & redcurrant reduction*

**Slow Roasted Belly Pork** **GF**

*Creamy sage pomme puree & spiced apple chutney & red wine gravy*

**Baked Portobello** **GF** **V**

*Filled with mango chutney and aloo gobi with a light curry sauce*

**Fillet of Salmon** **GF**

*Buttered spinach and samphire with champagne thermadore & fondant potatoes*

*All main courses served with green beans, carrots, broccoli & baby corn*

## Desserts

**Chocolate Coronet Pavlova** **GF**

*Dark chocolate filled with crunchy meringue & rich chocolate ice cream served with raspberries*

**Gin Fizz Lime & Elderflower Cheesecake**

*Served with gin soaked blueberries*

**Gooseberry & Apple Treacle Crumble Tart**

*Baked in a crunchy crumble tart base filled with fruit and treacle served with custard*

**English Cheese Board** **GFA**

*With grapes, celery, crackers & chutney*

**Bacon Butties at Midnight**