



NYE @ FUSION

2 COURSES £40 | 3 COURSES £45

STARTERS

JUMBO CHICKEN WINGS

Simply oven roasted (GF) **OR** Crispy southern fried served with sweet chilli dip

BRUSCHETTA (VGO)

Tomato, garlic, basil, red onion & parmesan shavings

CHICKEN LIVER PATE

Served with toasted bread and cranberry jam

NORTH SEA MUSSELS

Served with toasted bread. Choice of tomato, garlic & chilli or white wine, garlic, cream & dill

TIGER PRAWNS (GF) + £3

With dill, garlic and caper butter sauce

SUNTORI PORK BELLY + £3

Slow-roasted pork belly served in a peppercorn or bluecheese sauce

MAINS

NEW YORK CHICKEN ALFREDO (GF)

Chicken breast, pancetta, mushrooms & cream served with dill crushed potatoes

SEABASS (GF)

Choose from Lemon and thyme butter sauce **OR** Tomato dressing. Served with dill & garlic crushed potatoes

Add Giant Tiger Prawn + £3.50

LINGUINE GAMBERI +£2

King prawns, courgettes, cherry tomatoes, onion, chilli & garlic, served with fresh rocket

GOATS CHEESE RISOTTO (V) (GF)

served with rocket, caramelised walnuts & truffle oil

PORK BELLY

Served with black pudding mash, seasonal vegetables & mustard cream sauce

8oz RUMP STEAK (GF)

With a side and sauce

8oz FILLET STEAK (GF) + £7.5

With a side and sauce

TOMAHAWK STEAK or COTE DE BOEUF (SHARING FOR 2) + £15pp

With two sides and two sauces

**** Pre Orders Only ****

DESSERTS

CHOCOLATE BROWNIE (V)

Served with ice cream

STICKY TOFFEE PUDDING (V)

Soft sponge cake topped with toffee sauce served with ice cream

GELATO (V)

Choice of vanilla, chocolate or strawberry

FESTIVE CHEESECAKE (GF)

Served with mixedberry compote

Please inform your server if you have an allergy or intolerance

(V) Vegetarian (VO) Vegetarian Option (VG) Vegan (VGO) Vegan Option (GF) Gluten Free

On NYE this menu starts from 6pm, any table booked from 7pm is yours for the rest of the night. Deposit £20pp