



CAMRA EVENING at The Viper 12th November 2024

Starters

‘[Westons Old Rosie Scrumpy](#)’ Onion Soup, Crème Fraiche. Served with Cheese & Apple Toast.

‘[Witbier](#)’ Steamed Mussels, Coconut milk, Thai Chilli, Ginger & Coriander. Served with Garlic Bread.

Croquette of Smoked Ham Hock cooked in ‘[St Peter’s Honey Porter](#)’ with Celeriac Remoulade, Burnt Apple Puree. Served with Crispy Sourdough.

Wild Mushroom, Fig & Tarragon Tart with ‘[Grimbergen Blanche](#)’, Rocket Leaves, Balsamic Glaze.

Mains

‘[Newcastle Brown Ale](#)’ Steak & Mushroom Pie, Whipped Potato, Panache of Vegetables.

Pan Fried Chicken Supreme, Boulangère Potato cooked in ‘[Westons Rosie’s Pig Cider](#)’, Mustard Crème Fraîche Sauce, Hispi Cabbage.

Poached Haddock, Clams, Cherry Tomato Confit, ‘[Celtic Marches - Thundering Molly Cider](#)’ Sauce, New Potatoes & Sautéed Spinach.

Roasted Butternut Squash Roasted in ‘[Oakham Citra IPA](#)’, Risotto, Pickled cucumber and Parmesan.

Desserts

‘[Apple and Cinnamon Mulled Cider](#)’ Cake with Elderflower Custard.

‘[Brentwood Brewery Chockwork Orange](#)’ Prune Pudding with a Chocolate ‘Stout’ Sauce.

‘[Mighty Oak Oscar Wilde](#)’ Tiramisu, Fresh Berries and Caramelised Apple.