



TAPHOUSE NEW YEARS 2025

# THREE COURSE FEATURE MENU

DECEMBER 31<sup>ST</sup>, 2024, 5<sup>PM</sup> - 9<sup>PM</sup>

## STARTERS

*your choice of*

### CARROT AND GINGER SOUP **GF**

*Carrots, ginger, garlic, onion, cream, and drizzled with sour cream*

### WALDORF SALAD **GF**

*Iceberg lettuce, apples, grapes, celery, walnuts and raisins, served with a honey-mayonnaise dressing*

### GRILLED CAESAR SALAD **GFO**

*Char grilled romaine lettuce, candied bacon, garlic croutons, parmesan cheese, served with a caesar dressing*

## ENTREES

*your choice of*

### SALMON WITH SPAGHETTI ALA PUTTANESCA

*Pan seared salmon, romesco sauce, spaghetti, olives, almonds, tabasco, anchovies, capers and tomato sauce*

### TOFU TERIYAKI RICE BOWL

*Tofu, red peppers, broccoli, bean sprouts, carrots, home-made teriyaki sauce, sesame seeds, served over jasmine rice*

### STUFFED CHICKEN BREAST **GF**

*Chicken breast stuffed with goat cheese & spinach, topped with provolone cheese, served with red pepper & celery saffron pilaf rice*

### 7oz NEW ZEALAND STRIPLOIN STEAK **GFO**

*Served with baby potatoes, crispy onions, grilled asparagus, and topped with demi glaze*

## DESSERTS

*your choice of*

### VANILLA CHEESECAKE

*Served with strawberry compote and whipped cream*

### APPLE BREAD PUDDING

*Served with ice cream and caramel sauce*

### DOUBLE CHOCOLATE BROWNIE **GF**

*Served with ice cream, whipped cream and caramel sauce*

*Includes complimentary 6oz glass of La Scala Sparkling Wine*

**\$38<sup>+</sup>TAX**

In-House Dining Only  
While Supplies Last  
Guildford Exclusive

**GF** gluten free **GFO** gluten free option \*removed from course for gluten free option



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Cheers

to the

ULTIMATE  
BIRTHDAY  
BASH!



WE PUT THE **FUN**  
IN **FUNDRAISERS**

