

NEW YEAR'S EVE MENU

£54.95 per person - Glass of prosecco on arrival

AVAILABLE FROM 5PM

Canapés

TOMATO CONFIT WITH MOZZARELLA AND BASIL BRUSCHETTA

SMOKED SALMON

KING PRAWN AND CREAM CHEESE FILO TARTLET

Starters

FRENCH ONION SOUP

A classic soup, topped with a cheese crouton, served with a crusty roll. (V)

CHICKEN AND CHORIZO PÂTÉ

Chicken liver pâté cooked with chorizo, paprika and cumin, and served with spiced apple chutney and toasted ciabatta. (GFA)

DUCK LEG CROQUETTES

Served with hoisin sauce, spring onion, sliced chillis and sesame seeds.

CAMEMBERT

Studded with garlic and rosemary and served with onion chutney and toasted ciabatta (for 2 persons).

Mains

24OZ T-BONE STEAK (FOR 2 PEOPLE)

Cooked to your liking and served with chunky chips, roast tomato, mushrooms and garlic and pepper butter.

SLOW COOKED VENISON WELLINGTON

Slow cooked pulled venison wrapped in pate, streaky bacon and puff pastry, served with dauphinoise potatoes, carrot puree buttered kale, and a rich red wine gravy.

SALMON BÉARNAISE

Pan fried fillet of salmon topped with a béarnaise sauce, served with sautéed baby potatoes and buttered tender stem broccoli

STUFFED CHICKEN

Chicken breast, stuffed with cream cheese, cheddar and mozzarella, and wrapped in streaky bacon served dauphinoise potatoes and French beans.

LEEK, MUSHROOM AND ALE PIE

Woodland mushroom, leeks in a Lancaster ale grave encased in shortcrust pastry served with mashed potato, roasted carrots and parsnips and mushroom gravy. (V)

Desserts

IRISH CREAM TRIFLE

Chocolate sponge soaked in Irish cream, with chocolate custard, whipped cream and black cherries.

SPICED POACHED PEAR

Poached pear, served warm, with a blackberry syrup, and vanilla ice cream.

PROFITEROLES

Served with caramel sauce.