

NEW YEARS EVE MENU

BUBBLES TO START STARTERS

SALMON & PRAWN COCKTAIL

CLASSIC MARIE ROSE SAUCE. MELBA TOAST

CHICKEN LIVER & BRANDY PARFAIT

RED ONION CHUTNEY. TOAST

BANG BANG CAULIFLOWER WINGS (VE)

TOMATO & RED PEPPER SOUP

BASIL OIL. CIABATTA



MAIN COURSES

SERVED WITH NEW POTATOES, DAUPHINOISE
POTATOES & SEASONED GREENS

CHICKEN SUPREME

CHAMPAGNE, TOMATO & PARMESAN SAUCE

SLOW ROASTED FEATHERBLADE OF BEEF

BOURGINON SAUCE. ROOT VEGETABLES

PAN FRIED HAKE FILLET

LEMON & CAPER BUERRE BLANC. BUTTERED
SPINACH

LENTIL & CARROT WELLINGTON

RATATOUILLE



TRIO OF DESSERTS

£55 PER PERSON

PREORDER REQUIRED AHEAD OF RESERVATION

PLEASE BE AWARE THAT OUR KITCHEN IS NOT AN ALLERGEN FREE ENVIRONMENT AND BE SURE TO MENTION ANY
ALLERGIES / DIETARY REQUIREMENTS TO YOUR SERVER AND IN YOUR PREORDER

LIVE MUSIC. ACOUSTIC REQUESTS

SIX STRING JUKE BOX