



New Year's Eve 2025

Canapés on Arrival

Starter

Butternut and Smoked Sage soup

Served with Bloomer Loaf & Butter

(Gluten Free Bread Available)

(G-D)

Smoked salmon, Prawn Mousse Roulade

Served with Black Roe and Cucumber Gel

(E-D-F-C)

Slow Roasted Belly Pork

Served with Apple Fritter, Black pudding Mousse and Apple Gel

(G-E-D)

Mains

Slow Roast Lamb Shank,

Parsnip Puree, port & Red Currant Jus with Potato Gratin

(D-S)

Herb Crusted Oven Baked Cod Lion

Served with Cockles & Laverbread Cream Sauce, Crushed Potato and Spinach

(F-G-M-S\_D)

Pan Fried Chicken Breast

Served with Bacon, Leek & Cheddar Cream Sauce and Roasted Baby New Potato

(S-D)

Feta Cheese Filled Beetroot wrapped in Puff Pastry

Served with Beet & Red Wine Jus

(D-G-S)

Vegan Cheese filling available

Deserts

Trio of Desserts

Cheese board

(G-D-S)

Please note our menu is annotated to state which meals contain the Following:

G- Gluten, D- Dairy, E- Eggs, S- Suphate, N- Nuts, M- Mollusc, MU Mustard, F- Fish, L- Lupins, PN – peanuts

If you have any allergies please let a staff make know when ordering.

