

New Year at The Croft



Salad of Poached Pear, Goats Cheese and Candied Walnuts With mixed salad leaves

Field Mushroom stuffed with Shropshire Blue Cheese and topped with herb crust

Cream of White Onion and Cider Soup topped with crispy onions and croutons

Chicken Liver Pâté with Apple and Walnut Chutney with warm toast and dressed salad leaves



Thai spiced Salmon fishcake with Fennel Slaw

Melon & Taylors Port Cocktail



Roasted Rack of Lamb (Served pink) with Crispy Lamb Bon Bon, pomme puree and redcurrant Jus

Curried Monkfish served with cous cous, courgette ribbons and roasted cherry tomatoes

Succulent Belly Pork with Sage and Onion Mashed Potato with Thyme salt crackling and red wine jus

Moroccan Spiced Hasselback Butternut Squash served with Quinoa and multigrain salad, pistachio and pomegranate



Chilled French Apple Tart with caramel sauce and Maple whipped cream

White Chocolate Cheesecake with Prosecco Soaked Strawberries served with strawberry sauce

Coconut Panna Cotta with Pineapple and lime salsa

Classic Tiramisu Made with Mascarpone and topped with chocolate shavings



Farmhouse Cheese Platter served 'buffet style' with celery, grapes, biscuits and onion chutney



Freshly Filtered Coffee Served with chocolates

£82.50 per head

Includes a glass of Champagne at Midnight and Live Music from Michaela Wylde

Dress code Black Tie

Dinner served at 7:30 pm