



New Years Eve Menu

Glass of Prosecco on Arrival

STARTERS

Homemade Soup of the Day with crusty bread & butter (v)

Smoked Duck Salad, with an orange dressing

Ham Hock Terrine, tomato chutney, mixed leaf salad and toasted granary bread

Mini Camembert, with crusty bread (v)

Smoked Haddock Pate, mixed leaf salad and toasted granary bread

Seafood Cocktail, with granary bread

MAINS

Venison Steak, served with dauphinoise potatoes, butternut squash puree, braised red cabbage and a wild mushroom sauce

Pan Fried Fillet of Stone Bass, resting on a caper mash Romanesco and drizzled in a dill and white wine creamed sauce

Vegetarian Wellington, served with baby vegetables, sautéed new potatoes and a butternut squash gravy (v)

Pan Fried Rump of Lamb, adorned by fondant potatoes, tendersteam broccoli and a mint jus

Roasted Chestnut and Herb, Pesto Linguine, with wild mushrooms (ve)

Pan Fried Sea Bream, with lemon infused crushed new potatoes asparagus and a prawn butter sauce

DESSERTS

Crème Brûlée

Raspberry and Vanilla Panna Cotta

Chocolate Fondant, with vanilla ice cream

Cheeseboard, with grapes, red onion chutney, apple and crackers

Selection of Sorbets

Three Courses £39.95 per head