



New Year's Eve Menu

Glass of Prosecco on Arrival

STARTERS

Roasted Red Pepper, Sweet Potato and Smoked Paprika Soup with crusty bread & butter (v)

Chicken Liver Pate, tomato chutney, mixed leaf salad and toasted granary bread

Mini Camembert, with crusty bread (v)

Smoked Haddock Fishcake, on a bed of sautéed baby spinach, paired with a sweet chilli sauce

Prawn Cocktail in a Marie Rose sauce, salad garnish with granary bread & butter

MAINS

Chicken Parmigiana, served with dauphinoise potatoes, and garlic and chilli fried tenderstem broccoli

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

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

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

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

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

DESSERTS

Baileys Crème Brûlée

Raspberry and Vanilla Panna Cotta

Chocolate Truffle Torte, with Chantilly cream

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

Selection of Sorbets

Three Courses £39.95 per head