



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

Garlic and Herb Baby Camembert, with crusty bread (v)

Pan Fried Scallops, with a pea puree and black pudding

Mushroom Arancini served with a sweet chilli dip (ve)

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 Breast of Duck, adorned by baby Hasselback potatoes, tenderstem broccoli and a cherry 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 Fondant, with clotted cream ice cream

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

Selection of Sorbets

Three Courses £39.95 per head