



New Years Eve & Day Menu

3 courses £30.00 per head

STARTERS

SOUP OF THE DAY - baked bread roll (v, ve, gf)

CHEDDAR CHEESE SOUFFLE - served with rocket garnish & herb oil (v)

PEAR SALAD - blue cheese, walnuts, herb oil, balsamic dressing (gf)

PROSCIUTTO - served with figs, salad garnish & herb oil (gf)

CRAB TIAN - served with tomato, avocado, rocket garnish and baked bread roll

PATE - with caramelised red onion chutney & baked bread roll

MAINS

CONFIT DUCK LEG - with braised red cabbage, mangetout, pan jus (gf)

MARINATED CHICKEN BREAST - roasted vegetable ratatouille, madeira cream sauce

PAN SEARED SEABASS - garlic crushed new potatoes, dill cream sauce & champagne beetroot puree (gf)

SLOW COOKED ANGUS BEEF - roast potatoes, rustic vegetables & minted jus (gf)

CIDER BRINED PORK SLICES - roast potatoes, braised red cabbage, red wine jus (gf)

STUFFED AUBERGINE - with lightly spiced rice & red lentils, served with root vegetables in a rosemary tomato concasse (v, gf, ve)

DESSERTS

CHEESECAKE OF THE DAY - served with vanilla icecream (v)

STICKY TOFFEE PUDDING - with caramel sauce & vanilla icecream (v, gf)

WARM CHOCOLATE FUDGE CAKE - served with fruit compote, chocolate sauce & vanilla icecream (v)

GOLDEN SALTED CARAMEL TART - served with fruit compote (v)

WARM CHOCOLATE BROWNIE - chocolate sauce vanilla ice cream

SELECTION of ICECREAM & SORBET (v)

Please inform your server of any dietary requirements

v- Vegan / ve - Vegetarian / gf - Gluten Free