



New Year's Eve Menu

3 Courses £50.00 per person

STARTERS

Baked Cheddar Cheese Souffle - apple, walnut salad (v)

Seared Beef – tenderstem broccoli, pickled vegetables, wholegrain mustard mayonnaise, garlic crisps finished with parmesan (gf,nf)

Battered White Fish – sweet chilli salsa (gf,df,nf)

Crunchy Tenderstem Broccoli – Chimichurri dressing (gf,df,nf,v,ve)

MAINS

Organic Chicken Breast- morel and 3 peppercorn sauce (gf,nf)

Pan Seared Venison – truffle mash, seasonal vegetables, pan jus (served medium/rare only) (gf,nf)

Pan Seared Seabream – creamy saffron risotto finished with king prawns (gf, nf)

Roast Pepper & Butternut Squash – arborio rice, spiced carrot puree (ve, v, gf, df, nf)

DESSERTS

Chocolate & Orange Slice - served with fruit compote (ve, gf, v, df)

Cheese Selection - served with crackers, fruit & chutney (v, nf)

Sticky Toffee Pudding, caramel sauce, vanilla icecream (gf,v)

Selection of ice-cream's & sorbets

Please inform your server of dietary requirements
VE-Vegan / V-Vegetarian / GF-Gluten Free / DF-Dairy Free / NF-Nut Free