

New Year's Eve Menu

£45 Per Person

1st Course

Sweet potato and butternut squash soup garlic and herb croutons.

2nd Course

North Atlantic king prawn cocktail.

Garlic Mushrooms with warm bread.

Oven baked camembert with a red onion chutney centre with dipping bread.

Chefs Port Brandy Chicken Pate served with Thins and Chutney.

3rd Course

Champagne sorbet

4th Course

Oven roasted lamb Shank

served with roasted garlic and rosemary dauphinoise potatoes seasonal vegetables.

Rump steak cooked to your liking served with a choice of sauces

Peppercorn - Blue cheese - Garlic butter.

with roasted garlic and rosemary new potatoes or triple cooked chips

mushroom, tomato and a side salad.

Oven baked sea bass. with a garlic and white wine herb sauce served with a pommasanna potatoes and greens

Chicken stroganoff served with rice and flat bread.

5th Course

Cheese and biscuits.

Biscoff cheesecake with apricot swirl.

Chocolate brownie served with ice cream.

Rhubarb crumble served with custard.

Glass of Bubbly when the clock strikes 12

Vegetarians can choose any main meal from our everyday menu