

New Year's Eve Menu

Starters

Smoked salmon and king prawn cocktail with Marie rose sauce (GF)

Honey and thyme baked Camembert with roasted tomato chutney and toasted bread (GFA)

Glazed pork belly with apple sauce and black pudding crumb (DF)

Red pepper and sun-dried tomato couscous salad balsamic glaze (DF, V, VE)



Main course

Roast sirloin of beef with Yorkshire pudding and a rich bordelaise sauce (GFA , DFA)

Breast of Chicken wrapped in smoked bacon, with a shallot, wild mushroom and herb cream (GF)

Seabass fillet with saffron and dill beurre Blanc (GF)

Puff pastry wellington slice-Butterney squash, chickpea, sweet potato, carrots and walnut with a smokey red pepper and red currant chutney (V, VE, DF)



Desserts

Steamed chocolate sponge with vanilla custard (V)

Trio: mixed berry cheesecake, treacle tart and chocolate brownie (V, GFA, DFA, VEA)

Strawberry yoghurt panna cotta with raspberry puree and oat crumb (GFA)

Chefs Cheese board with biscuits, grapes and celery (GFA)

Tea, coffee and chocolate truffles

GF - Gluten-free

GFA - Gluten-Free available

V - Vegetarian

VE - Vegan

VEA - Vegan available

DF - Dairy-free

DFA - Dairy free available

Allergens and intolerances: If you have any concerns please advise us on your pre order sheet

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