

NEW YEAR'S EVE MENU

Cocktail & Canapés

STARTERS

Minestrone Soup with Crusty Bread Roll & Butter (G) (V)

Seafood Medley topped with Parmesan Gratin

Chicken Liver & Orange Pâté with Toasted Ciabatta & Fig Chutney (G)

Grilled Goat's Cheese & Fig Tart with a Pomegranate Glaze (V)

MAIN COURSES

Fillet of Beef with Truffle & Mature Cheddar Cheese Croquette, Tenderstem Broccoli,
Honey Roast Chantenay Carrots & Red Wine Jus (G)

Pan Seared Seabass & Lobster Tails with Saffron Fondant Potato & Pea Shoots (G)

Rump of Lamb with Dauphinoise Potato, Wild Garlic, Shallots & Rosemary Jus (G)

Ballotine of Chicken stuffed with Smoked Cheddar, Wild Mushrooms & Spinach with
Parmentier Potatoes & Sweetcorn Purée (G)

Wild Mushroom, Pea & Truffle Risotto topped with Parmesan (V)

DESSERTS

Warm Cherry Bakewell Tart with Crème Anglaise (V) (N)

Mint Matchmaker Cheesecake with Vanilla Pod Ice Cream (G) (V)

Vanilla Crème Brûlée with Shortbread (V)

Selection of Cheeses, Crackers, Grapes & Fig Chutney (G) (V)

£70 per person

(G) – Gluten Free Available (V) – Vegetarian (N) – Contains Nuts (VE) – Vegan Available

Please speak to a Member of Staff regarding any Allergies or Special Dietary Requirements

50% Deposit Required upon Booking with pre-order & remainder due by 15th December