

NEW YEARS EVE MENU

STARTERS

Broccoli and Stilton Soup
With toasted almonds and crème fresh

Thai Crab Cake on Fried Pak Choi and Beansprouts
With sweet chilli and lime

Wild Mushrooms (v)
Baked in dolce latte with crostini bread

Smoked Chicken Breast
With mango and avocado mayonnaise

Mussels with Chorizo and Tomato Sauce
With olive ciabatta

INTERMEDIATE

Champagne Sorbet

MAINS

Slow Cooked Shin of Beef
On creamed potatoes with glazed shallots and red wine jus

Pan Fried Salmon Fillet on Sautéed Herb Potatoes
With pancetta wrapped asparagus and hollandaise sauce

Griddled Mediterranean Halloumi Vegetable Kebabs (v)
On caramelised red onion risotto

Spiced Duck Breast
With lyonnaise potatoes and a plum and ginger sauce

Baked Chicken Breast Fillet with Black Pudding and Wrapped in Smoked Bacon
with a tomato and olive sauce

DESSERTS

Dark Chocolate Torte
With black cherry compote and Chantilly cream

Bread and Butter Pudding
With custard

Sticky Toffee Pudding
With vanilla ice-cream

Mixed Berry Crème Brulee
With homemade shortbread

Selection of Cheeses and Biscuits

TEA OR COFFEE AND MINTS



£35 PER PERSON / CHILDREN £17.50