



New Years Eve Menu

Monday 31st December 2018

Join us for an evening of delicious food and dancing!

To Start

Beetroot falafels, horseradish crème fraîche

Chicken Vietnamese spring rolls, sweet chilli dip

Pan seared scallops, squid ink fettucini, lemon and chilli butter

Shredded lamb belly bruschetta, salsa verde

Pea and mint soup, crispy ham hock, crusty bread

½ a dozen oysters (supplement £3 per person)

To Follow

Paneer and spinach curry, basmati rice, papaya salad

Cornfed chicken breast ballotine, pearl barley, mushroom risotto

Pan fried cod cheek, crispy gnocchi, white wine cream sauce, samphire

Duo of pork, pommes puree, tenderstem broccoli, calvados jus

Four cheese lobster & truffle mac and cheese, mixed leaves

10oz Sirloin steak, chips, salad, peppercorn sauce

To Finish

Champagne jelly, frosted grapes

Dark chocolate delice, dulce leche, brandy sauce

Espresso crème brûlée

Treacle tart, clotted cream ice cream

Raspberry panna cotta, caramelised white chocolate

Selection of cheese – Brie de Meaux, Cashel Blue, Shipcord - oat cakes, biscuits and fig chutney

**3 courses - £45.00 per person
£10 per head deposit required**

**Tel: 01394 461030 to reserve a table.
This menu is subject to minor changes.**