

New Year's Eve Menu 2021



Glass of Prosecco on arrival

Ham Hock Terrine *or* Vegetable Hock Terrine (V/VG) Picalilli purée and melba toast

Pan Seared Scallops Pea pureé, crispy pancetta and baby black pudding

Tempura Spiced King Prawns Pickled cucumber salad

Smoked Salmon Prawn Cocktail Marie rose sauce

Goat's Cheese Souffle (V) With truffle oil croutons

Harrisa Hummus (V/VG) Salsa and pitta bread

New Year Consommé Champagne Sorbet (V/VG)

Beef Fillet Wellington *or* Roasted Vegetable Wellington (V/VG) Fondant potato, seasonal vegetables and wild mushroom sauce

10oz Sirloin Steak Roasted wild mushrooms, confit tomatoes and peppercorn sauce

Steak and Stilton Pie New potatoes, veal jus and roasted vegetables

Honey Smoked Gammon Steak Fondant potato, creamy apple sauce and baby carrots

Sea Bass Saffron risotto, green thai infused pesto

Baked Salmon Zesty crushed new potatoes, wilted greens & hollandaise sauce

Prawn, Chicken *or* Roasted Vegetable (V/VG) Curry Pilau rice, chutney and naan bread

Cauliflower Steak (V/VG) Wild garlic mushrooms, confit tomatoes, hand cut chips and garden salad

Mirrored Chocolate Truffle Torte (V) berry compote and coulis

Tiramisu Teardrop (V) coulis and chocolate pencil

Vanilla Panna Cotta (V,VG) with shortbread

Gin and Prosecco Elderflower Cheesecake (V) raspberry sorbet

Luxury Cheese Board (V) with biscuits, celery, grapes, apple and chutney

£79.00 per adult

£38.00 per child, 12 and under

10% Service charge