

New Year's Eve Menu

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

Rib Eye Steak Roasted wild mushrooms, confit tomatoes and peppercorn sauce

Chicken Espetada Skewered chicken with garlic butter, side salad and choice of rice or French fries

Sea Bass Saffron risotto, green thai infused pesto

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

Seafood Tagliatelle Creamy garlic white wine sauce with parmesan rocket salad

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

V-Vegetarian VG-Vegan

£79 per Adult £38 per Child (12 & under) Plus 10% Service Charge