



COME AND JOIN US FOR OUR
NEW YEAR'S EVE PARTY

NYE CELEBRATION MENU
2 Course £27.95, 3 Course £32.95
DRESS TO IMPRESS!

LIVE DJ

EAT & DRINK, or JUST DRINK

Your table for the night when eating

FREE ENTRY

3 COURSE CELEBRATION MENU

Starters

Beef Consommé (GF)

A rich clear clarified broth with julienne leek & carrot, served with a toasted granary roll

Chilli King Prawns

King prawns pan fried with cherry tomatoes, red onion, baby spinach, sweet chilli, served on a bed of rocket salad

Wild Creamy Garlic Mushrooms (GF/V)

Served on toasted sourdough topped with stilton

3 Ribbed Baby Back Ribs (GF)

Topped with button chorizo cooked in the oven, served with a honey bourbon sauce

Mixed Melon Cocktail (V/VG)

Melon pieces soaked in orange juice & cointreau (orange liqueur)

Main Course

Tournedos Rossini (GF)

Pan fried fillet of beef, served on a garlic crouton topped with mushroom, duck liver pâté, spinach & a madeira sauce

Pan Fried Stuffed Chicken Breast (GF)

Chicken breast stuffed with lincolnshire sausage, wrapped in bacon, served with a whisky cracked black pepper sauce

Salmon Steak* (GF)

Cooked in a lemon butter with a prawn & tarragon sauce, served with duchess potatoes

Slow Cooked Vegetable Hotpot (V/VG)

Topped with garlic rosemary potatoes

Lobster Thermidor (GF) +£6.00 supplement

Open shell dressed lobster with a rich wine & cognac cream sauce, topped with gruyère cheese, served golden & bubbly

*All mains served with seasonal vegetables & fondant potatoes except *. Sautéed potatoes available if required*

Desserts

Salted Caramel Fudge Cake (GF)

Served with vanilla ice cream

White Chocolate & Strawberry Mousse (GF)

Flavoured mousse, served with homemade shortbread

Homemade Banoffee Pie

Sweet pastry with caramel, banana, chocolate & coffee cream topping

Vanilla Bean Cheesecake (VG)

Served with a mango coulis

Cheese Platter (GF)

Stilton, cheddar & brie, served with mixed crackers, grapes, celery sticks & chutney

GF - Gluten Free V - Vegetarian VG - Vegan
(please state clearly on your pre-order any special dietary requirements)

£10.00 per head deposit required