



celebrate
the festive season with us

NEW YEAR'S EVE

APERITIF

Botter Prosecco Spumante on arrival

CANAPÉS

Tomato bruschetta, wild mushroom arancini, feta & watermelon

STARTERS

SMOKED SALMON & WHITE CRAB (gf*)

Served with avocado, crispy capers, sourdough crisps & dressed watercress

CHORIZO & HALLOUMI SKEWER (gf)

Served on mango, red chilli salsa with roasted red pepper tapenade & fresh coriander

GAMBAS AL PIL PIL (gf*)

King prawns, pan fried with garlic & guindilla chillies, served with toasted sun-dried tomato bread

GRILLED GOATS CHEESE (v) (gf*)

On toasted brioche with aged balsamic, caramelised red onions & beetroot chutney

GARLIC MUSHROOMS (ve) (gf*)

Sauteéd oyster, button & field mushrooms with banana shallots,
garlic, lemon & parsley on toasted bloomer

MAIN COURSES

SLOW ROAST BELLY & PAN SEARED TENDERLOIN PORK DUO (gf)

Served with green beans, hasselback potato & honey thyme red wine jus

PAN ROASTED SCOTTISH HAKE (gf)

Lightly spiced, served with buttered samphire, potato rosti & cauliflower purée

HONEY GLAZED DUCK BREAST (gf)

Served pink with sauteéd Savoy cabbage & pancetta, confit celeriac,
fondant potato & black cherry jus

CHARGRILLED 8OZ SIRLOIN STEAK (gf*)

Served with pommes pont-neuf, crispy shallot rings, confit tomato & green peppercorn sauce

MOROCCAN SPICED CHICKPEA CAKES (ve) (n) (gf*)

On quinoa & black barley salad with pomegranate seeds, hazelnut dukkah & red pepper tapenade

DESSERTS

SALTED CARAMEL & MILK CHOCOLATE TART (n)

Served with vanilla ice cream

STRAWBERRY & PASSIONFRUIT ETON MESS (gf)

Chantilly cream, crushed meringue, strawberries & passionfruit sorbet

SICILIAN LEMON TART (gf)

With raspberry sorbet

CLASSIC CRÈME BRÛLÉE (gf)

Sugar glazed baked vanilla pod custard

APPLE & BLACKBERRY CRUMBLE (ve)

Served with vanilla ice cream

4 COURSES, PROSECCO ON ARRIVAL & LIVE ENTERTAINMENT £55