



NEW YEARS EVE

ARRIVAL

Glass of chilled Prosecco

STARTERS

SLOW COOKED HAM HOCK BRUSCHETTA

24 hr slow cooked ham hock & coarse grain mustard with a cider glaze served on a toasted ciabatta

MARINATED DUCK SALAD

Strips of pan fried duck breast with a bed of watercress & beansprout salad, drizzled with pomegranate & sesame oil dressing

EXOTIC MUSHROOM & TRUFFLE SOUP

A mix of 6 wild mushrooms & black truffle soup served with chargrilled ciabatta

CRAB & KING PRAWN RAVIOLI

Homemade crab & king prawn ravioli served in a smoked salmon & caper cream

INTERMEDIO

A palette cleanser of Champagne Sorbet

MAIN COURSE

SLOW COOKED LAMB SHANK

Lamb shank, slow cooked for 12hrs in a rosemary & shallot jus, served with colcannon mash

16OZ T-BONE STEAK

Cooked to order, served with pepper sauce, sautéed wild mushrooms, grilled tomato & hand cut fat chips

WRAPPED SALMON FILLET

Salmon fillet wrapped in Prosciutto ham, oven baked, served with seafood risotto & gremolata

GOATS CHEESE GNOCCHI

Pan fried gnocchi tossed with goats cheese & cream, served with asparagus tips & tender stem broccoli

ROASTED CHICKEN SUPREME

Pan roasted chicken supreme on fondant potato, served with wilted garlic spinach & Dijon mustard cream

DESSERTS

NUTELLA CHEESECAKE TOPPED WITH SMASHED HAZELNUTS

AMARETTO PANNACOTTA WITH A MACARON TRIO

ITALIAN CHEESE SELECTION

BAKED APPLE TART-TATAN WITH SALTED CARAMEL ICE CREAM

£45

£10 PP DEPOSIT REQUIRED ON BOOKING- FOLLOWED BY FULL PRE ORDER BY DEC 28TH

A 10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO TABLES 5+