

New Years Eve Menu
Canapies on arrival - 3 courses £36.95

STARTERS

Bloody Mary prawn cocktail

Prawn cocktail with a twist, a spicy sauce adding depth to a classic dish



Twice baked crab & gruyère soufflés

Served with thinly sliced toast



French onion soup

Caramelised tender onion broth topped with a Baked crouton & melted & toasted cheese



Slow braised belly pork

Pork belly married with sweet Apple & a creamy garlic white port topped with crispy crackling

Mushroom Pâté (V) (VE)

A mixture of wild mushrooms, cannelloni beans & french green lentils with a dash of truffle oil served with toasted sourdough

MAINS

Steak au poivre

Fillet steak coated with loosely cracked peppercorns
In a creamy peppered sauce served with hand cooked chips,
Steak garnish & garden peas

Spanish Hake

Chunky flakes hake in a roasted tomato & paprika sauce topped with chorizo & served with patata bra as

Curried lamb shank

Madras spice curry served with pilau rice & a homemade naan

Squash & lentil wellington (VE) (V)

Wrapped in filo pastry, topped with paprika, onion seeds & parsley served with a green vegetable medley

Bang bang chicken

Tender shredded chicken & crunchy cucumber with oriental vegetable & greens



DESSERTS

Banoffee cups

With layers of digestive biscuit crust, Dulce de leche, Banana slices & whipped cream topped with lashings of chocolate

Baileys salted caramel profiterole sundae

Dairy ice cream, toffe fudge sauce, drizzled with Baileys topped with cream & profiteroles & a salted caramel Crunch

Raspberry Frangipane tart (VE) (GF)

Pastry base filled with raspberry jam & almond frangipane topped with raspberries & almond flakes served with pouring cream

Spicy apple & pear crumble

Homemade fruit crumble served with blackberry cream & a apple & pear syrup

Cheese & biscuits

Served with homemade chutney & grapes