

New Year's Eve Lunch Menu

2 COURSES £16.95/ 3 COURSES £19.95

STARTERS

Portobello garlic mushrooms (VE) (V)

Served on toasted sour dough topped with parsley with

Ham hock & pickled carrot terrine

Served with golden beetroot piccalilli & sourdough

Sticky BBQ Prawns

Served with a crisp salad & smashed avocado topped basil and dressed with a balsamic glaze

French onion soup

Caramelised tender onion broth topped with baked croutons topped with melted & toasted cheese

Duck spring rolls

Served with spring onion & coriander with a homemade sweet chilli dip



MAINS

Blade of beef

Served with horseradish mash, braised carrots with a red wine jus

Chicken Kiev

Oven baked garlic Kiev served with sweet potato fries, crisp salad & garden peas



Curried lamb shank

Madras spice curry served with pilau rice & homemade naan

Fish pie tart

Creamy tart full of smoky fish & sweet prawns Served with a minted pea salad

Squash & lentil wellington (VE) (V)

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

DESSERTS

Salted caramel popcorn pots

Sweet & salty dessert served in individual pots with a creamy caramel puddle at the base & a creamy pannacotta topping

Baileys salted caramel profiterole sundae

Dairy ice cream, toffee fudge sauce, drizzled with Baileys topped with cream & profiteroles & a salted caramel crunch

After dinner mint truffle torte

Peppermint mousse on a Bourbon biscuit base, topped with chocolate truffle mix & finished with an after mint, served with cream

Apple, sultana & cinnamon strudel

A soft fruit centre wrapped in crisp filo pastry served with custard

Cheese & biscuits

Served with homemade chutney & grapes

