

NEW YEAR'S EVE 2021

4 COURSES & LIVE ENTERTAINMENT £54.95

APERITIF

BOTTER PROSECCO SPUMANTE ON ARRIVAL

CANAPÉS

TOMATO BRUSCHETTA, MUSHROOM ARANCINI, EWE'S MILK CHEESE & WATERMELON (v)

STARTERS

SMOKED SALMON & WHITE CRAB (gf*)

With avocado, crispy capers, charcoal sourdough crisps & dressed watercress

CHORIZO & HALLOUMI SKEWER (gf)

Mango, red chilli & spring onion salsa, 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 (gf*) (v)

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

GARLIC MUSHROOMS (v) (ve*) (gf*)

Sautéed field & wild mushrooms with garlic, lemon & parsley cream with toasted white bloomer

MAIN COURSES

ROSEMARY MARINATED PRIME RACK OF LAMB (gf)

Pommes purée, buttered baby carrots & leeks with red wine & rosemary jus

PAN ROASTED HAKE (gf)

Buttered château potatoes, sautéed tenderstem broccoli with white wine, tomato & saffron cream

28 DAY AGED 8oz FILLET STEAK (gf*) (+£5)

Pommes pont-neuf, crispy shallots, grilled cherry tomatoes, dressed rocket & peppercorn sauce

HONEY GLAZED BARBARY DUCK BREAST (gf)

Spiced red cabbage, buttered green beans & dauphinoise potatoes with black cherry & red wine jus

SPICED CHICKPEA CAKES (ve) (n)

Coriander & lime tabbouleh, carrot, raisin & orange salad with flaked almonds & avocado hummus

DESSERTS

TIRAMISU

Coffee & mascarpone sponge pudding with chocolate sauce

CHOCOLATE & ORANGE TART

Served with vanilla ice cream

WARM FRANGIPANE & RASPBERRY TART (gf) (ve*)

Served with vanilla ice cream & raspberry coulis

SICILIAN LEMON TART (gf)

With raspberry sorbet & berries

CLASSIC CRÈME BRÛLÉE (gf)

Sugar glazed baked vanilla pod custard

STRAWBERRY & PASSION FRUIT ETON MESS (gf)

Passion fruit sorbet, strawberries, crushed meringue & Chantilly cream



If you would like any dietary or allergen advice, please speak to one of the team.

Due to the presence of nuts in some products, there is a small possibility
that nut traces may be found in any of our menu items.
For parties of 8 or more, a discretionary 10% service charge will be added to the bill.

Thank you.