

NEW YEAR'S EVE MENU

31st DECEMBER 2018

3 course meal

Glass of sparkling at midnight

Live singer & music/ dancing until 1 am

£45.00 Adults

£25.00 Children 5-11 years

£10.00 Children under 5

Starters

Parsnip & apple soup, parsnip crisps (V)
(milk, gluten)

Goat's cheese & pickled beetroot salad (V)
(sodium, milk, mustard)

Duck liver & cognac parfait, truffle butter, Melba toast
(gluten, milk, egg, sodium)

Smoked salmon & prawn roulade, rocket, citrus dressing
(fish, crustaceans, sodium, mustard, gluten)

Main

Corn-fed chicken, potato cake, wild mushroom sauce
(gluten, milk, celery)

Duck breast, champ mash, kumquat marmalade jus
(celery, milk, sodium)

Pavé of salmon, lemon & chive risotto
(fish, milk, sodium)

Spinach & goat's cheese strudel, new potatoes, rocket (V)
(gluten, milk, egg, mustard, sodium)

Desserts

Dark chocolate torte, raspberry compote
(gluten, milk, egg)

Apple pie, English custard
(milk, egg, gluten, sodium)

Fruit skewers, lemon & chilli syrup
(no allergens)

Black forest cheesecake, fruit coulis
(gluten, milk, egg)