

New Year's Eve

MAIN MENU

Glass of festive fizz on arrival

STARTERS

*Crab tian GF**

Tian of crab on marinated cucumber, tarragon and potato salad, charred corn, crispy crab claw, micro salad and lightly spiced tomato dressing

MAINS

*Fillet of beef GF**

Potato gratin, beef cheek bon-bon, roast shallot puree, charred baby leeks, baby carrot, red wine jus and parsley oil

DESSERTS

*Black cherry roulade GF**

Black cherry and Kirsch meringue roulade, warm chocolate sauce, Griottines, vanilla bean ice cream

CHEESE COURSE

*Selection of cheeses GF**

With water biscuits and a fruit chutney

Coffee and festive treats

CHILDREN'S MENU

Glass of children's festive fizz on arrival

STARTERS

*Cream of tomato soup V GF**

With star croutons

MAINS

*Roast breast of chicken GF**

With Yorkshire pudding, sausage and bacon roll, creamed potatoes, buttered peas, carrots and gravy



Mac 'n' cheese V

Spinach and broccoli macaroni cheese topped with a crispy crumb, served with fruit and vegetable crudités and garlic bread fingers

DESSERTS

*Chocolate mousse GF**

White and milk chocolate mousse with crushed Flake and vanilla ice cream

CHEESE COURSE

*Cheese and biscuits V GF**

Cheddar cheese 'kebab' with pineapple and grapes, cream cheese dip and water biscuits

Hot chocolate and petit fours