

## New Year's Eve Menu

Prosecco & Amuse Bouche

#### Starter

Sweet potato soup with basil oil and sweet potato crisps (v, gf)

Smoked salmon and crab tian with avocado (gf)

Charcuterie Plate, Italian salami, prosciutto, Spanish chorizo and fresh mozzarella (gf)

#### Main

All served with roast potatoes and garden vegetables to share

Pan fried sea bream on a bed of pearl barley with steamed mussels and a white wine sauce

Spinach and ricotta ravioli in a creamy mushroom and truffle sauce with Italian cheese shavings (v)

Grilled rump steak, wilted spinach, carrot puree finished with a truffle jus (gf)

Braised duck leg with charred orange, pearl barley and carrot puree

#### Dessert

Lemon tart and Chantilly cream

Deconstructed cheesecake with brandy soaked cranberries

Rich Belgian chocolate mousse cake (gf)

Sorbet selection of lemon and raspberry (gf)

## Cheese board

Lancashire Blackstick Blue, Loire Valley Brie and Barbers Vintage Cheddar service with quince jelly and crackers

Tea, coffee and mini brownie bites

Should you require further information regarding ingredients or the cooking process, please ask your server at time of ordering. (v) These dishes are suitable for vegetarians (gf) These dishes are non-gluten containing. We do occasionally have to substitute products so you must advise us of any allergies / dietary requirements on every visit as our recipes do change. Allergen information on all recipe ingredients is available upon request, however please be advised that we do use most, if not all allergens in our kitchens. We also cook different foods in the same equipment. Our fish and meat dishes may contain small bones.



# Children's New Year's Eve Menu

## starter

mini toad in the hole
festive orange potato soup with crisps (v, gf)
extra cheesy garlicky bread (v)

#### main

perfectly crunchy chicken goujons with chips super duper spaghetti bolognese really cheesy mac and cheese (v) lovely battered fish and chips

## dessert

very chocolatey brownie with ice cream our exclusive Millie's cookie ice cream sandwich fruity sorbet (gf)

For older children a half portion of any dish on the adult menu is also available

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