

New Year's Eve Menu

Starters

Cream of Broccoli and Almond Soup (V, GF, LF, Vegan available)

With a truffled Camembert crouton

Duck confit terrine with Morello cherry compote (LF)

Chargrilled granary bread, lambs lettuce and walnut salad

Scottish Smoked Salmon with a potato and shallot salad, tarragon fraiche and fresh lime (GF)

Served with warm blinis

Main Course

Slow-cooked Chicken Leg in a Wild Mushroom and Tarragon Sauce

With a rich mash and seasonal vegetables

Grilled Salmon

With buttered spinach, grilled mushrooms and tomatoes, beer-battered onion rings, chips and hollandaise sauce

Roasted Sweet Potato, Leek, Spinach, Cashew Nut 'Strudel' (LF, Vegan available)

Rosemary roast potatoes and caramelised garlic jus

Grills

10oz Sirloin Steak

12oz Ribeye Steak

3 x Lamb Cutlets

All served with roasted portabella mushroom, char grilled red onions, fire-roasted tomatoes, crispy chips and choice of peppercorn, Diane or mint sauce

Desserts

Chocolate and Coffee Delice

With a chocolate Anglaise and a coffee latte ice cream

Black Forest Profiterole Sundae

Cream filled profiteroles with warm cherry compote, warm chocolate sauce, vanilla and chocolate ice creams and whipped cream.

Salted Caramel Cheesecake with Toffee Sauce

And vanilla ice cream

Selection of British Cheeses (GF)

British Blacksticks blue, double Gloucester with chives and Onion, Somerset Brie, Rosary ash goats cheese served with a cherry tomato chutney and water biscuits

Coffee and Chocolates

Selection of lactose free and vegan sorbets available

We use allergens in our kitchen as part of the preparation of food. Please advise us of any allergies, as our recipes are subject to change. Full allergen information from items on our menu is available upon request.

Menu correct at the time of going to print, all items are subject to availability.

WO

V - Vegetarian LF - Lactose Free GF - Gluten Free



Happy
New
Year