

Happy New Year

*the
pancake
house*

New Year's Eve Menu

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.

V - Vegetarian LF - Lactose Free GF - Gluten Free

Starters

Roast Sweet Potato and Butternut Squash Soup (V, GF)

'Hog Roast' Pate

with an apple and ale chutney and toasted granary bread

Goats Cheese and Red Onion Tartlet

 (V, GF)

On winter leaves, roasted walnut and cumin dressing

Main Courses

Cider Braised Pork Shoulder with Shallots (GF, LF)

Oven-Baked Fillet of Cod

With a bacon and maple crust, served on a light white wine and mustard sauce

Beef Stroganoff

 (GF, LF available)

Finished with julienne of gherkin and sour cream

Grilled Moroccan Chicken Breast

 (GF, LF available)

On a lemon, parsley and almond cous cous, scented with cinnamon

Lasagne

Roasted sweet potato, spinach, pine kernel and portobello mushroom lasagne finished with gruyere

Accompaniments

Pilau Rice (GF, LF, Vegan)

Panache of Seasonal Vegetables (GF, LF, Vegan Available)

Rosemary and Garlic Roast Potatoes (GF, LF, Vegan)

Magical Pancake Desserts

Ultimate Chocolate

A chocolate pancake served with chocolate and vanilla ice cream, whipped cream and topped with maltesers, Flake and chocolate sauce

Traditional Pancake

Served with sugar and lemon or orange

Dutch Apple

Cooked with apple and sultanas, topped with whipped cream, vanilla ice cream and sprinkled with cinnamon sugar

Caramel Crunch

Served with caramel and vanilla ice cream, whipped cream, toffee sauce and crushed honeycomb pieces

Winter Special

A triple layered pancake stack with warm cherries, chocolate sauce, crushed Flake, whipped cream and vanilla ice cream

Coffee and Petit Fours