

# New Years Eve Menu

## Starters

### **Sweet Potato, Butternut Squash and Red Pepper Soup (TGF) (VE)**

Homemade soup topped with herb croutons served with warm bread

### **Wood pigeon (TGF)**

Wood pigeon breast served pink on warm black pudding served with a pear chutney

### **Smoked Salmon Crayfish and Prawn Salad (TGF)**

Smoked salmon, crayfish and prawns topped with sherry Marie rose sauce served on a mixed leaf salad and wholemeal bloomer

### **Mozzarella Balls (V)**

Deep fried mozzarella balls served on rocket with roasted vine tomatoes and a basil sauce

## Champagne sorbet

## Main Courses

### **Fillet Medallions**

Char grilled Coates butchers beef fillet topped with a herb crumb and finished with a red wine glaze

### **Chicken Supreme (TGF)**

Succulent chicken supreme stuffed with grilled halloumi and roasted red peppers served with a basil pesto cream

### **Seabream (TGF)**

Pan fried seabass fillets served on a creamy king prawn, lemon and fennel risotto

### **Tomato and Onion Tart Tatin (VE)**

Sun dried tomato and caramelised onion tart tatin topped with basil crème fraiche

All main courses are served with dauphinoise potatoes and seasonal vegetables

## Desserts

### **Lemon and Mascarpone Cheesecake**

A tangy lemon and mascarpone cheesecake finished with fresh raspberries and whipped cream

### **Winter Brulee (TGF)**

A classic vanilla brûlée with winter fruits served with homemade festive shortbread

### **Irish Cream Torte**

A milk chocolate and Irish cream liqueur torte Served with whipped cream and fresh fruit compote

### **Farmhouse cheeses (TGF)**

Smoked redwood cheddar, sage derby, Cranberry and Wensleydale served with apple, celery, chutney and a selection of crackers



£55 per head

Food allergies and intolerances please speak to a member of staff about ingredients in your meal before placing your order  
V- Vegetarian VE- Vegan TGF- Tailored Gluten Free