

£35
ADULTS
£20
KIDS*

NEW YEARS EVE

6PM DINNER MENU

FAMILY MENU

STARTERS

ROASTED TOMATO AND BASIL SOUP | TOPPED WITH A BASIL OIL & WARM SOURDOUGH BREAD (GF AVAILABLE)

COD AND SALMON FISHCAKES | SPRING ONION & ROCKET SALAD & DILL MAYONNAISE (GF AVAILABLE)

DUO OF MELON | SEASONAL BERRIES & A RASPBERRY SORBET (VG)(GF)

SMOOTH CHICKEN LIVER PATE | PLUM & APPLE CHUTNEY AND TOASTED SOURDOUGH BREAD (GF AVAILABLE)

MAINS

PAN FRIED CHICKEN BREAST | BUTTERY FONDANT POTATO, HONEY ROASTED CARROTS, SEASONAL VEGETABLES AND A CREAMY MUSHROOM SAUCE (GF)

HAND BATTERED COD & TWICE COOKED CHIPS | SERVED WITH MINTED MUSHY PEAS, TARTARE SAUCE AND LEMON WEDGE (GF AVAILABLE)

SLOW BRAISED DAUBE OF BEEF | ACCOMPANIED BY CREAMY MASHED POTATOES, HONEY ROASTED CARROTS, SEASONAL VEGETABLES AND A RICH PAN GRAVY (GF)

CHESTNUT & MUSHROOM WELLINGTON | TARRAGON SAUCE, CRUSHED POTATOES, SEASONAL GREENS AND PAN SEARED MUSHROOMS (VG)

DESSERTS

HOMEMADE STICKY TOFFEE PUDDING | RICH BUTTERSCOTCH SAUCE AND VANILLA ICE CREAM (V)

RICH CHOCOLATE TRUFFLE BROWNIE TORTE | STRAWBERRY ICE CREAM (VG)(GF)

PASSIONFRUIT CHEESECAKE | WHITE CHOCOLATE SHAVINGS, CANDIED ORANGE SEGMENTS AND RASPBERRY COULIS (V)(GF)

TRIO OF ICES WITH CRUSHED CHOCOLATE COVERED BISCUIT FINGERS (V)(GF AVAILABLE)

*CHILDRENS MENU IS SMALLER PORTIONS OF MAIN MENU

NEW YEARS' EVE

ADULTS 6PM PREORDER

Name

Telephone

Email

Party Size

Notes (food allergies etc):

Starter

Tomato & Basil Soup

Cod & Salmon Fishcakes

Duo of Melon

Chicken Liver Pate

Main

Pan-fried Chicken Breast

Hand Battered Cod

Daube of Beef

Chestnut & Mushroom Wellington

Dessert

Sticky Toffee Pudding

Chocolate Truffle Brownie

Passionfruit Cheesecakes

Trio of Ices

Name

Name

Name

Name

Name


Name

Name

Name

Name

Name



REORDER

Notes (food allergies etc):

[illegible][illegible][illegible]