



New Year's Eve 2023

To begin, a trio of canapes

Starters

Roast garlic and mushroom soup, with a bread roll

Chicken liver pate, with mixed fruit chutney and herb crostini

Beef tartare, with pickled beetroot and toasted sourdough

Crayfish and avocado cocktail, with buttered brown bread

Breaded halloumi sticks, with a sweet chilli sauce and a dressed salad

Mains

Lamb rump with baby carrots, dauphinoise potatoes, buttered greens and a rosemary jus

Stuffed chicken breast with brie, bacon and leek

Pan fried cod loin with sauté potatoes, creamy leeks and tenderstem broccoli

Nut roast with grilled goats' cheese, sauté potatoes and seasonable vegetables

Brie, beetroot and kale tart with creamy potatoes and buttered greens

Dessert

Mango and coconut cheesecake with ice cream

Apple and apricot crumble with custard

Dark and white chocolate souffle

Profiteroles with chocolate sauce and ice cream

Sticky toffee pudding with caramel sauce and ice cream

£32.95 per person