



NEW YEAR'S EVE 2024

To begin, a trio of canapes

Starters

Roast Garlic and Mushroom Soup, with a Bread Roll (🍴)
Chicken Liver Pate, with Mixed Fruit Chutney & Herb Crostini
Beef Tartare, with Picked Beetroot & Toasted Sourdough
Crayfish & Avocado Cocktail, with Buttered Brown Bread
Breaded Halloumi Sticks, with a Sweet Chillli Sauce & Dressed Salad (🍴)

Mains

Lamp Rump with Baby Carrots, Dauphinoise Potatoes, Buttered Greens & Rosemary Jus
Stuffed Chicken Breast with Brie, Bacon & Leek
Pan Fried Cod Loin with Sauté Potatoes, Creamy Leeks & Tenderstem Broccoli
Nut Roast with Grilled Goats Cheese, Sauté Potatoes & Seasonal Vegetables (🍴)
Brie, Beetroot & Kale Tart, with Creamy Potatoes & Buttered Greens (🍴)

Desserts

Mango & Coconut Cheesecake with Ice Cream (🍴)
Apple & Apricot Crumble with Custard (🍴)
White & Dark Chocolate Souffle (🍴)
Profiteroles with Chocolate Sauce & Ice Cream (🍴)
Sticky Toffee Pudding with Caramel Sauce & Ice Cream (🍴)

£32.95 per person

(🍴) Vegetarian