

NEW YEAR'S EVE

£60.00 PER PERSON (UNDER 12s £30.00)

STARTERS

Winter Vegetable & Pearl Barley Broth (VG)
Served with crusty bread and butter

Partridge, Wild Duck & Bacon Terrine
Served with fig chutney

Mushroom Arancini
Served with aioli and rocket

Smoked Salmon Pâté
Served with capers, herb crème fraîche and
toasted sourdough

MAIN COURSE

Butternut Squash Wellington (VG)
With wild mushrooms, spinach and a mushroom gravy

Pan Roasted Chicken Breast
Served with wild mushrooms, creamed leeks and
buttery mashed potato

Venison Steak
8oz venison steak, peppercorn sauce, spinach, pickled
onion rings and thick-cut chips

King Prawn Orzo Risotto
With lemon and samphire

DESSERT

Hot Chocolate Fudge Cake
Served with hot chocolate sauce and double cream

Sticky Toffee Pudding
Served with salted caramel sauce and vanilla ice cream

Almond Milk Panna Cotta (VG)
Served with mulled plums and cinnamon

Cheese Plate (V)
Selection of cheese, served with biscuits, fruit
and homemade chutney

KIDS STARTERS

Soup of the Day (V)
Served with crusty bread and butter

Sticky Honey Pigs in Blankets
Sausages wrapped in bacon

KIDS MAIN COURSE

Minute Steak
Served with thick-cut chips and garlic butter

Roast Chicken Breast
Served with mashed potato, steamed vegetables
and gravy

Macaroni Cheese (V)
With a crispy crumb topping, served with broccoli

KIDS DESSERT

Sticky Toffee Pudding (V)
Served with vanilla ice cream

Banana Split
Vanilla and chocolate ice cream, fresh banana
and whipped cream

Selection of Ice Cream (V) or **Sorbet** (VG)
Ask for flavour selection

(V) Vegetarian (VG) Vegan

If you have any special requests please speak to a member
of the team. Allergen information is available upon request.
Please inform us of any allergies in advance.