

NEW YEAR'S EVE MENU

STARTERS

Winter Vegetable & Pearl Barley Broth (VG)

Served with crusty bread and butter

Partridge & Black Pudding Salad

Spiced poached pears, rocket, walnut and balsamic

Mushroom Arancini (V)

Served with aioli and rocket

Smoked Salmon Rillettes

Toasted sourdough, sweet pickled samphire, shaved fennel and capers

MAIN COURSE

Pan-Roasted Fillet of Hake

Served with lemon and prawn risotto and parsley oil

Butternut Squash Wellington (VG)

With wild mushrooms, roasted vegetables and a mushroom gravy

Pan-Roasted Chicken Breast

Served with wild mushrooms, creamed leeks and
buttery mashed potato

Slow-Braised Venison Shank

Buttery mashed potato, roasted vegetables and red wine sauce

DESSERT

Hot Chocolate Fudge Cake (V)

Served with hot chocolate sauce and double cream

Sticky Toffee Pudding (V)

Served with toffee sauce and vanilla ice cream

Cheese Plate

Selection of cheese, served with biscuits, fruit and chutney