

NEW YEAR'S EVE MENU

STARTERS

Roasted Butternut Squash & Chilli Soup (VGA)(NGCIA)
With sourdough and butter

Duck & Port Pate
With pear and apple chutney, toasted sourdough

Roasted Beetroot & Avocado Salad (VG) (NCGI)
With rocket, chicory, apple, and mustard dressing

Gambas Pil Pil (NGCIA)
King prawns in garlic and chilli butter with toasted sourdough

MAINS

Roasted Salmon Fillet
With puy lentils, shallot and thyme, with a parsley sauce

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

Pan-Roasted Chicken Breast (NCGI)
With pancetta and creamed leek stew, grain mustard mashed potato

Slow Cooked Beef Feather Blade
With Creamed polenta, roasted carrot, port & thyme sauce

DESSERTS

Steamed Chocolate Pudding (V)
With hot chocolate sauce and double cream

Sticky Toffee Pudding (V)
With toffee sauce and vanilla ice cream

Blood Orange & Vanilla Posset (NGCIA)
With homemade shortbread

Cheese Plate
Selection of cheese, served with biscuits, fruit and chutney

(V) Vegetarian (VG) Vegan (NGCI) Non Gluten Containing Ingredients



THE INN COLLECTION
GROUP



NEW YEAR'S EVE MENU

Kids' menu

STARTERS

Soup of the Day (V)
With bread and butter

Sticky Pigs in Blankets
With honey glaze

MAINS

4oz Rump Steak
With chips and traditional garnish

Roast Chicken
With mashed potato, vegetables and gravy

Tomato Linguine (VG)
With garlic bread

DESSERTS

Steamed Chocolate Pudding (V)
With ice cream

Sticky Toffee Pudding (V)
With toffee sauce and vanilla ice cream

Ice Cream (V) or Sorbet (VG)
Ask our staff for today's selection



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