

NEW YEAR'S EVE MENU

3 courses for £39.95

Including a complimentary Cosmopolitan cocktail on arrival

STARTERS

Pan seared scallops
Pearl barley, pea & ham risotto

Pork, pancetta & apple terrine
Pickled beech mushrooms, bramley
apple butter, crackling

Caramelised shallot tatin
Whipped goat's cheese,
candied walnuts, rocket

Mushroom & truffle oil soup (v)
Crème fraîche, warm toasted bread

Lobster & Champagne thermidor tart
Baby watercress, basil & lemon oil

MAINS

Seabass
Champagne thermidor seafood pasta

Venison*
Paris Brown mushrooms, fondant potato,
cauliflower purée, poached pear,
red wine jus

9oz ribeye steak
Garlic & herb butter, chunky chips,
mushrooms, confit tomato

**Baked mushroom, Garstang blue
& spinach Wellington (v)**
Parsnip & vanilla purée & asparagus

Slow roast belly of pork*
Sage mash, apple pie, green beans, red wine jus

Please feel free to choose any other vegetarian dish from our main menu.

DESSERTS

Trio of chocolate (v)
Warm chocolate fondant, white chocolate pot,
chocolate ice cream, hazelnut praline

Passionfruit slice (v)
Raspberry sorbet, shortbread

Selection of British cheese (v)
Croxton Manor Brie, Colliers Welsh Cheddar,
Capricorn goat's cheese, Garstang blue,
tomato & rhubarb chutney,
biscuits, grapes & celery

Cherry, apple & almond pie (v)
Brandy snap basket, vanilla ice cream